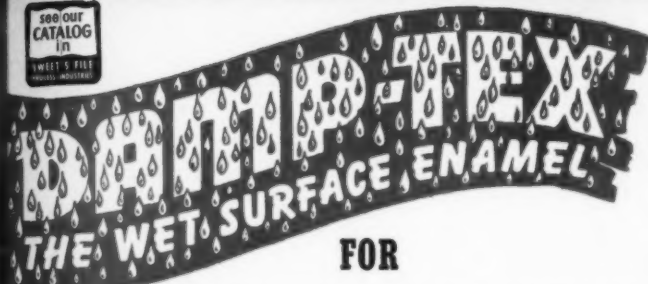


THE NATIONAL PROVISIONER

FEBRUARY 11 • 1950

Leading Publication in the Meat Packing and Allied Industries Since 1891

500 OUT CATALOG in
SWEST 5 FILE
STANDARD INDUSTRIAL



FOR

WET SURFACE MAINTENANCE PROBLEMS

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint.

Damp-Tex Enamel penetrates moisture and sticks

to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.



NO LOST TIME OR PRODUCTION

When you paint with Damp-Tex, on wet or dry surfaces, there is no loss of time or production due to moisture or wet surfaces. That is why Damp-Tex is recommended for brine tank rooms, coolers, sausage and casing rooms, smokehouses, killing floors or any room or equipment where brine, saturated atmosphere, low temperature or wet surfaces prevent the use of ordinary paint or enamel.

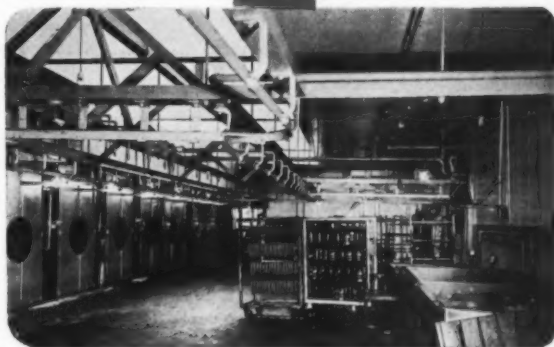


MONEY BACK GUARANTEE

If after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

SEND A TRIAL ORDER TODAY

Order one or more gallons of Damp-Tex Enamel and Damp-Tex Enamel Undercoater and we will ship at no risk to you with full instructions for satisfactory results. Damp-Tex, pre-treated at the factory against bacterial and fungus growth, may be had at an additional cost of 10c per gallon.



FUNGUS TEST

Treated Damp-Tex will resist fungus, mold or mildew on surfaces painted with it.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



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STEELCOTE MANUFACTURING CO.

418 GRATIOT AT THERESA

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"Buffalo" SAUSAGE STUFFERS...

Safe, Fast, Dependable...the
choice of leading sausage
makers everywhere



Model 500—24" cylinder bore with 500 pounds capacity.

Model 400—21½" cylinder bore with 400 pounds capacity.

Model 300—18" cylinder bore with 300 pounds capacity.

Model 200—17½" cylinder bore (approx.) with 200 pounds capacity.

Model 100—11" cylinder bore with 100 pounds capacity.

Safety attachment shown here is
furnished at slight extra cost for
any model.

Virtually every major sausage kitchen depends on one or more "BUFFALO" sausage stuffers, without a doubt the most popular make available. These fast, dependable stuffers operate on a minimum of air pressure due to their larger cross section. Special design makes them leak-proof. Air cannot get past the piston nor can meat. Safety by-pass valve prevents piston blow-out, and a special interlock makes it impossible for operator to injure hands while opening or closing cover. Meat valves and stuffing tubes are of stainless construction. Write for colorful illustrated literature or call the "BUFFALO" representative in your city.

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the best-known
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PEPPERROYAL is one of many, widely-used but unheralded Griffith spices! It is widely used in quality food products because of its *true pepper flavor* . . . extracted by Griffith from prime quality black pepper.

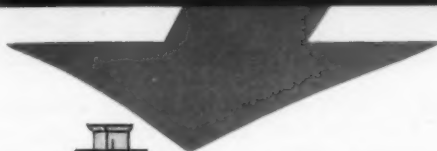
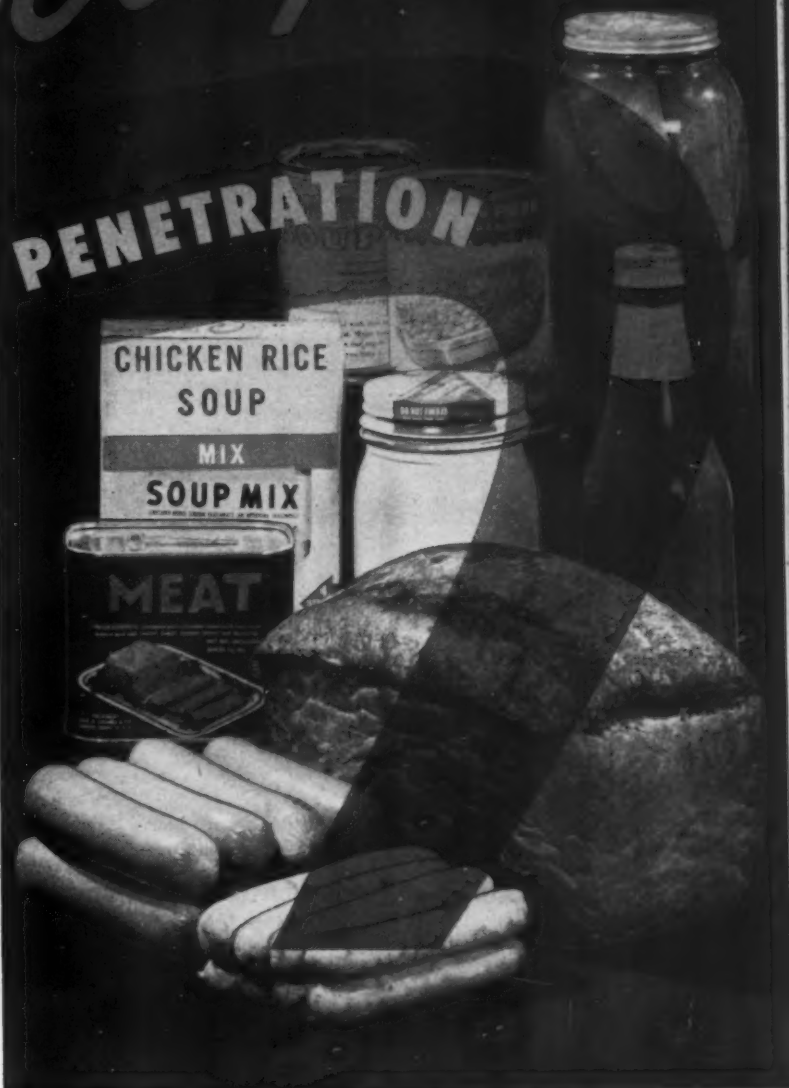
PEPPERROYAL is widely used . . . alone or as one spice in Griffith Solubilized Seasoning formulae . . . because the Griffith process of Solubilizing gives you *true pepper flavor* in a form that assures *penetration!*

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Only Griffith can assure you of controlled, *uniform* flavor from the pepper berries to your finished product. Order dependable PEPPERROYAL today.

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PENETRATION



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The truck starts to roll, and you're really in command! That Super-steering is right for position, it's right for positive control.

And this outstanding Comfo-Vision Cab is backed by features galore in every model!

INTERNATIONAL TRUCKS

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NEW Cradle-Action Springs—Longer springs for greater riding ease... stronger springs, sturdier mounting and new spring suspension for longer life.

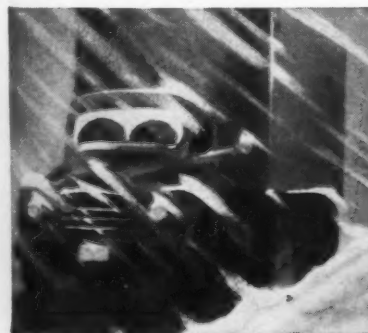
Plus dozens of new features and refinements throughout every truck!



Proved in the mountains!



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Proved on the Belgian Blocks!

Every model proved under actual operating conditions!

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Cannon Diced Red Sweet Peppers.

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THE NATIONAL PROVISIONER

Volume 122

FEBRUARY 11, 1950

Number 6

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EDITORIAL STAFF

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HELEN PERET, *Associate Editor*
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VERNON A. PRESCOTT, *Production Editor*
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ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn Street (5), Tel. WAbash 2-0742
HARVEY W. WERNECKE, *Vice President and Sales Manager*
FRANK N. DAVIS H. SMITH WALLACE
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San Francisco: DUNCAN A. SCOTT & CO., Mill. Building (4)

DAILY MARKET SERVICE (Mail and Wire)

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Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A., by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1950 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

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READY NOW!

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You'll want to know all about these new and advanced safety shoe designs:

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24

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When you consider product improvement, increased volume, or operating economy . . . consider Boss. For Boss equipment is built to better your operations from every standpoint. Better products, better production, better profit margins, are as much a part of

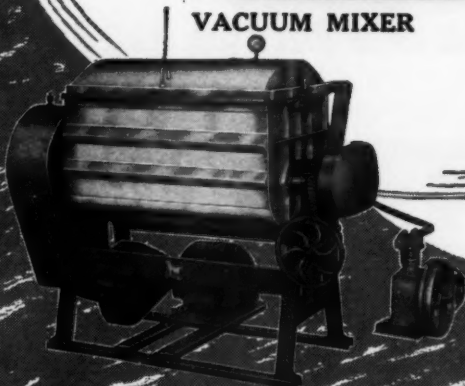
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film drum liners

save up to

\$50,000



FIBER DRUM with VISQUEEN film liner. Higher tensile strength and tear-resistance, chemical inertness and absolute purity make VISQUEEN film-lined drums perfect for shipping a wide variety of meat products at lower cost. No "returns"—No expense. VISQUEEN film is clear, odorless, tasteless and unaffected by acids, alkalis, extremes of temperature.

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On a typical shipment from California to Chicago, one firm saves 5,400 lbs. tare weight per car — money savings of \$105.84 per car. Annually the savings add up to \$50,000 —all by the use of this brand-new method of bulk shipping.

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this
COUPON**

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Preston Division
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I'd like a FREE copy of the new VISQUEEN technical manual that gives full details on new shipping technique.

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 Title.....
 Address.....
 City..... Zone..... State.....

How to make the Pork Sausage Season pay off doubly in profits for you...

Now's the time to build an even-greater, lasting following for your brand of sausage.

For, by showing today's many buyers just how good sausage can really taste, you not only profit extra well now, but you will continue to do so month after month!

And, to make sure you have the perfect flavor formula to keep your brand out ahead, let the Fearn organiza-

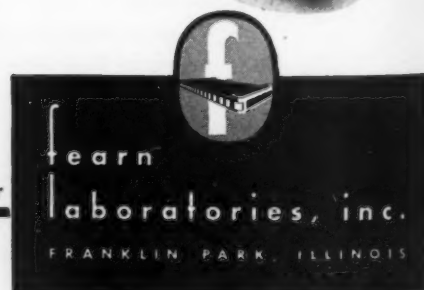
tion aid you with its specialized experience in this field and its complete line of flavor builders, emulsifiers, and other special ingredients.

Use Fearn's Fresh Pork Sausage Seasoning or Fearn's Flavorbloom and watch sausage flavor, yields and sales improve. See how many, many people come back for more and more of your brand... the sausage with the finer flavor, the handsomer appearance, and the better keeping quality.

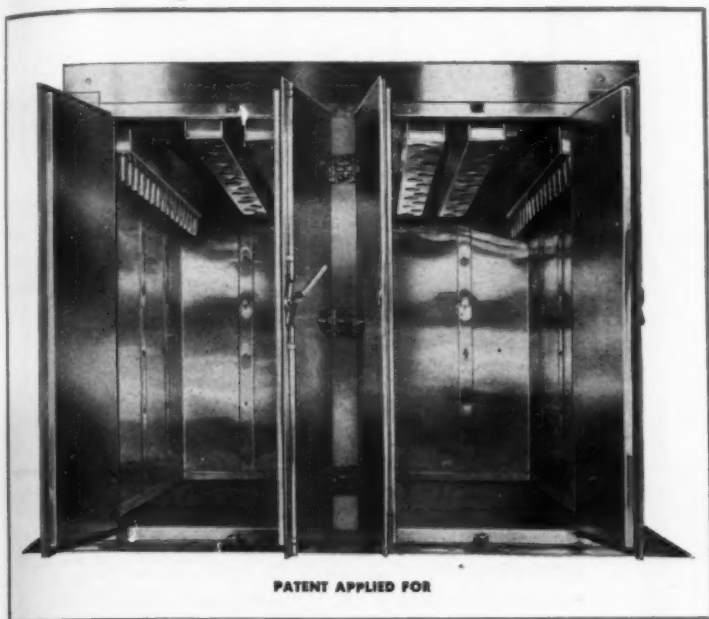


Write today for full details on the outstanding aid you get with Fearn ingredients. Or better yet, let us run a test with you... just send us a brief outline of your problem for a quick appraisal of how we can serve your needs.

fearn adds sales and profits from added zest and flavor



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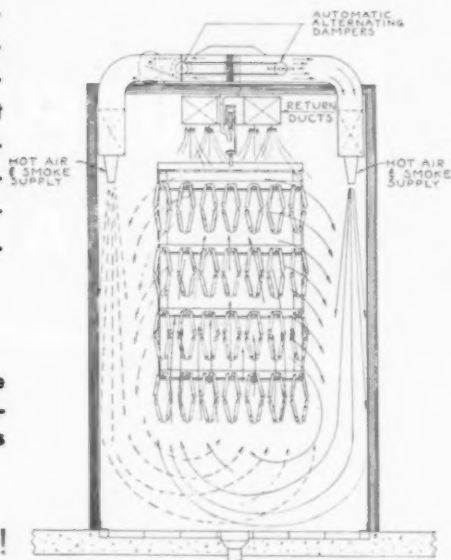
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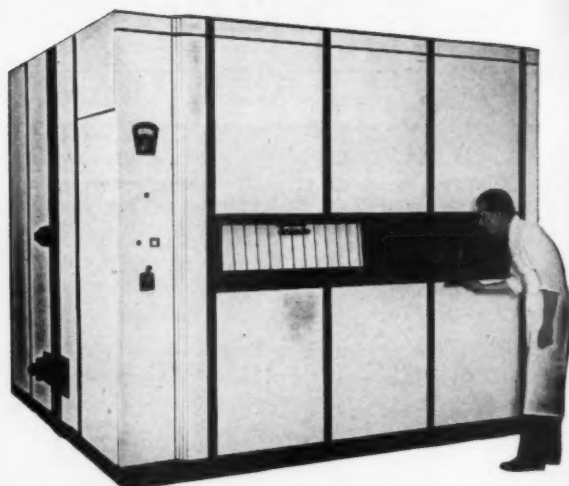
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Produces that grand old flavor and lasting color

AFRAL CORPORATION

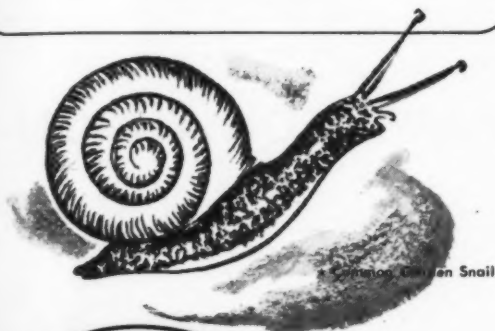
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AND**

Beauty

**FOR YOUR PACKAGED
PRODUCTS**



* Common Garden Snail



** Wood Duck (Male)



PAPERS

For The PACKING INDUSTRY

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MANY meat products need the BEAUTY of color and design for brand identity and sales appeal.

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For Artificial, Sheep and Hog Casings

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Any Length, 3¼" to 6½", 114 Links Per Minute
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 " " , 7 " 13 " , 57 " " "
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 Diameters Up to 18/20 mm. Can Be Double-Tied

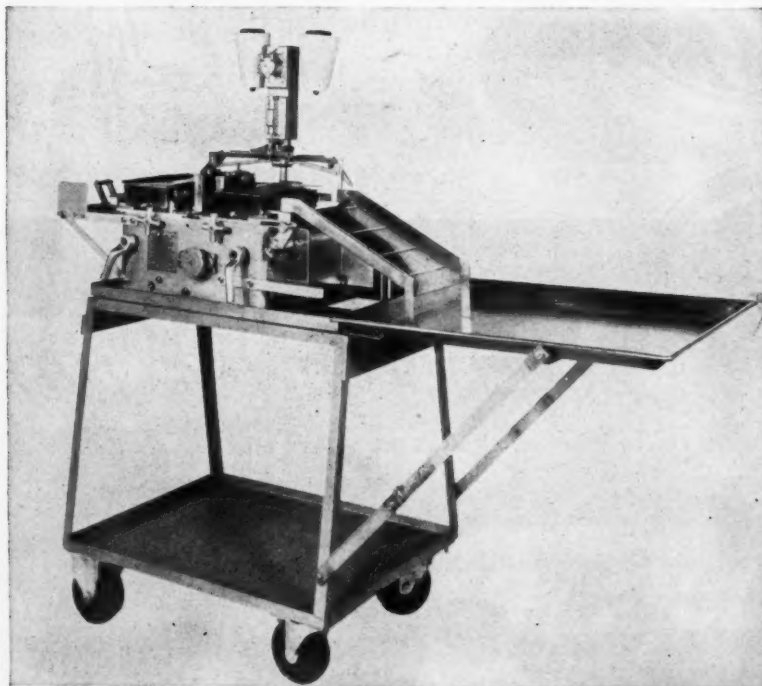
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WIDTH: 20"
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 —68" Long, 35" High, 24" Wide—Ideal for PERMANENT LOCATION

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shrinkage

quality

sales

OUT IN UP



—report leading packers

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Pliofilm eliminates the shrinkage problem. Actual experience proves that it cuts meat-loaf shrinkage 97%—a welcome saving for both packers and retailers.

Pliofilm preserves quality. It's moisture-proof and airtight, preventing mold contamination and sliming, even at room temperature.

Pliofilm prints clearly and sharply on all three sides. Its transparency gives the contents heightened eye-appeal. It's economical to use, too, because **Pliofilm** casing ends can be heat-sealed—saving material and labor.

If you're packaging meat loaves, luncheon loaves, boiled hams, smoked butts and similar items, it'll pay you to investigate this magic moistureproof material. For details, write: Goodyear, Pliofilm Department, Akron 16, Ohio.

Good things are better in

Pliofilm

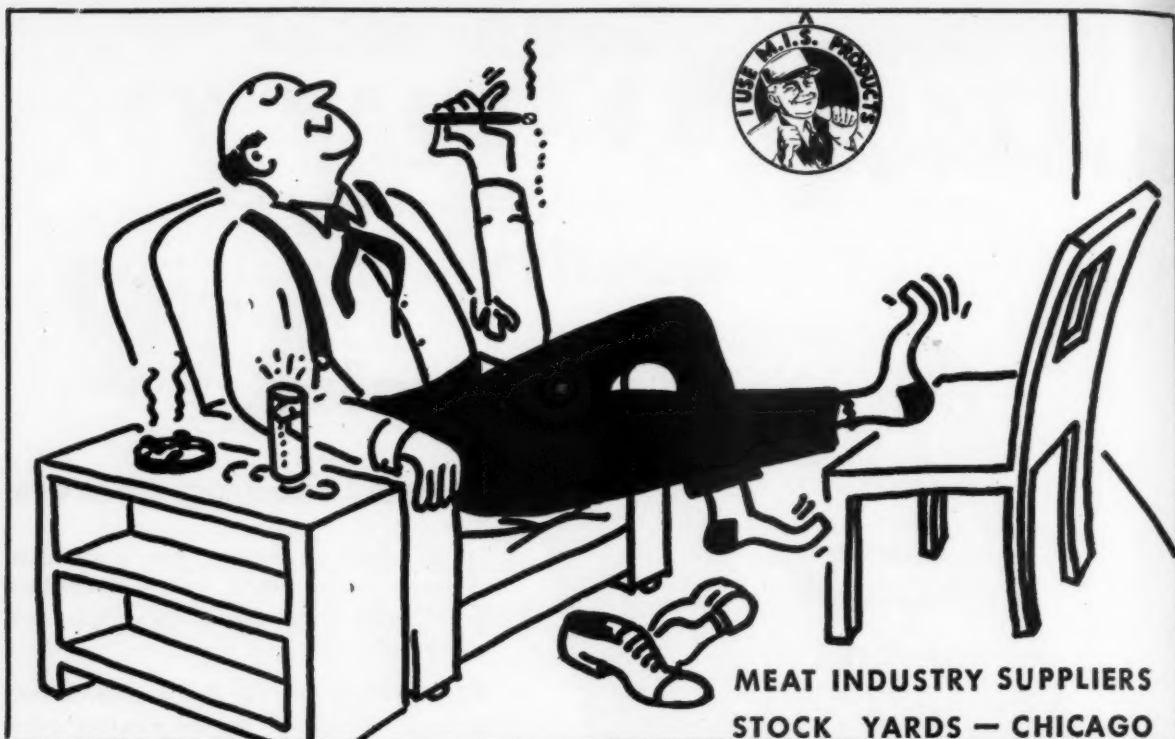
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air, moisture, liquids

We think you'll like
"THE GREATEST STORY EVER TOLD"
Every Sunday—ABC Network

GOOD YEAR

THE GREATEST NAME IN RUBBER

Pliofilm, a rubber hydrochloride—T.M. The Goodyear Tire & Rubber Company



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the WSMFA!**

Visit with us at our
hospitality center.

San Francisco Casing Co.

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**Be sure to see our
exhibit of these quality
Machines at the WSMFA:**

- Tipper Ham Press
- Rebizzo Mixer
- Tipper Casing Applier
- Rebizzo Frozen Meat Cutter
- Rolite Casing Applier Wheels

Sylvan Blondheim

461 Market St. • San Francisco

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Patents
Pending

ANDERSON'S MOLDED MEAT BASKET

- Steel reinforced, plastic molded in one piece, makes this basket practically indestructible
- Steam baths and periodic washings keep this basket sterilized
- Good for thousands of trips with loads of hundreds of pounds
- The ideal Basket for your meat products

10½" deep, 20" wide, 25" long.

\$5.50 each f.o.b. Henderson, Ky.
in lots of 25 to 500.

Prices subject to change without notice.

You will want to use these molded meat baskets because they can be easily cleaned; and because they are as strong as steel (of the same gauge) yet only weigh 6½ pounds.

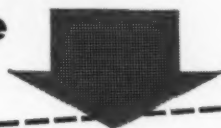
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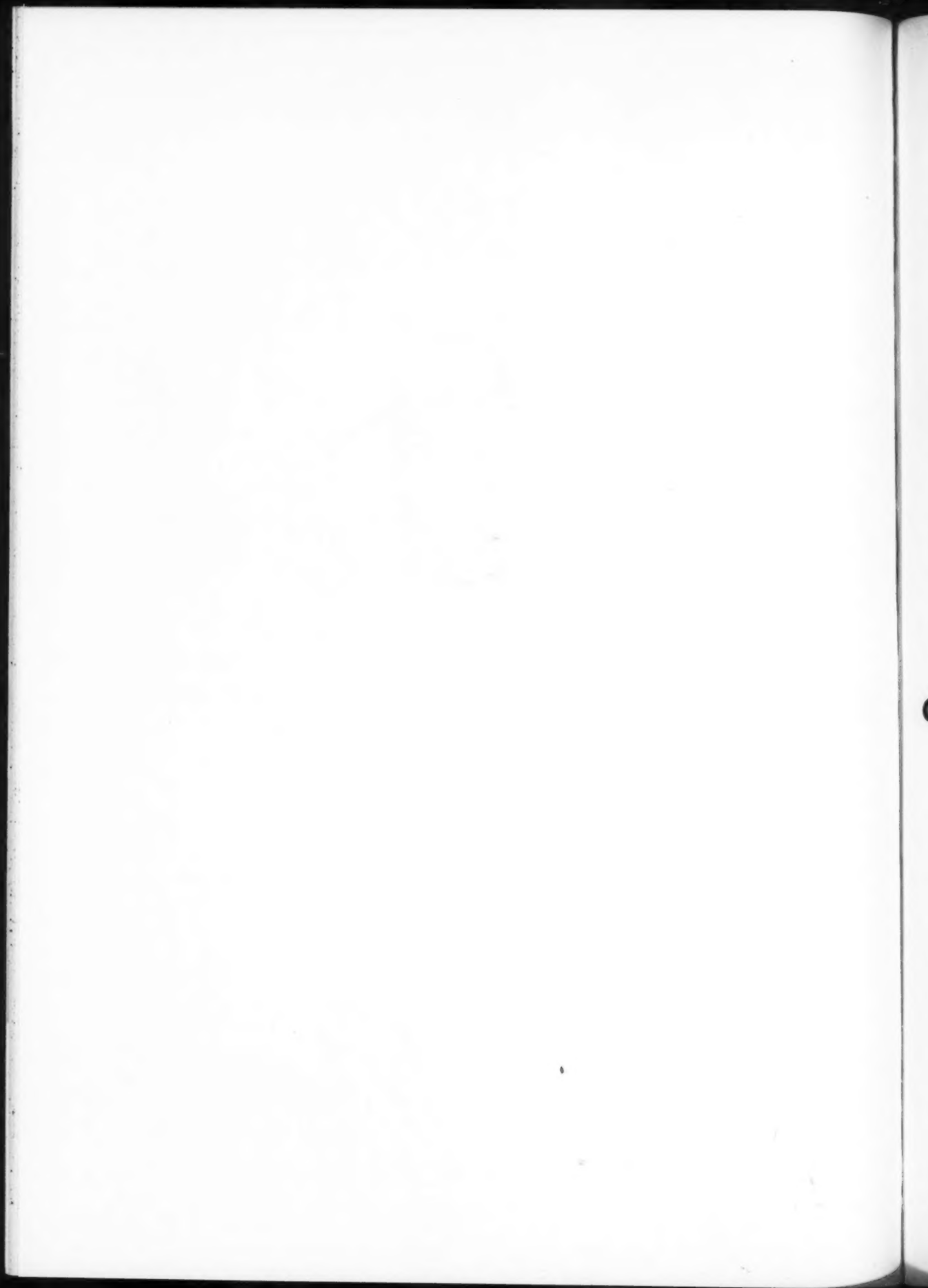
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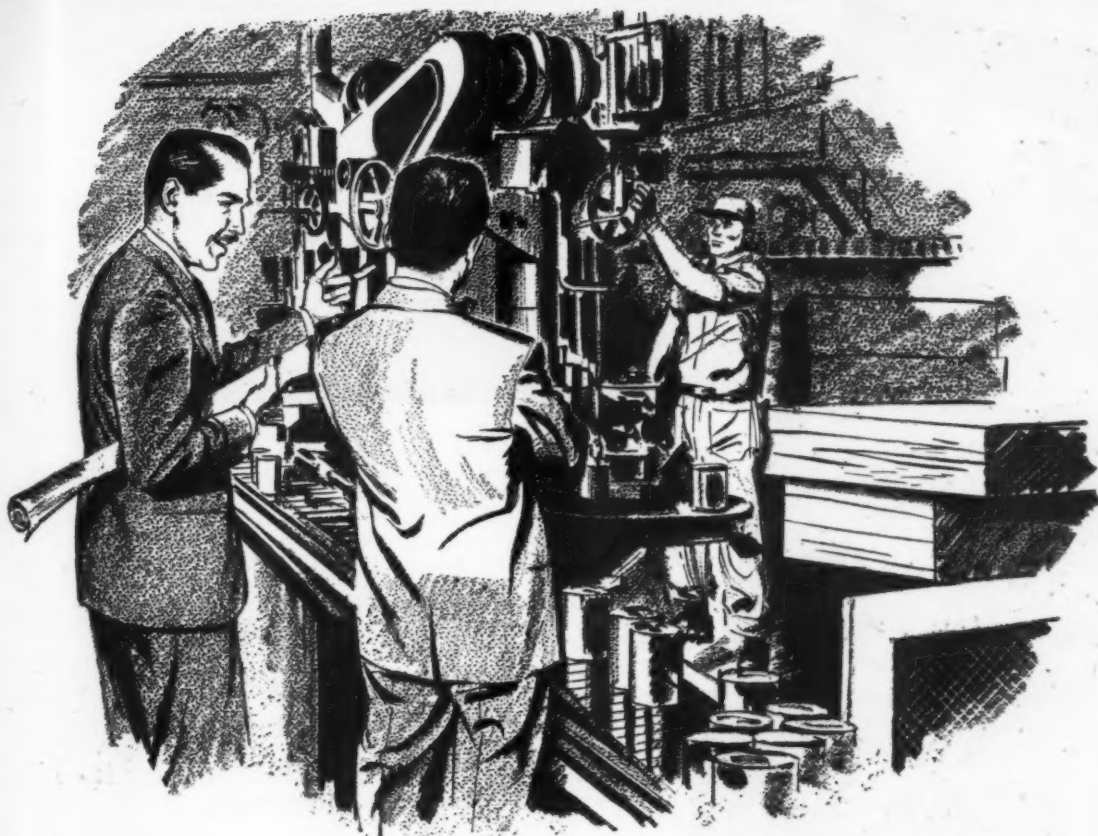
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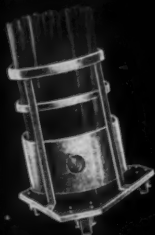
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BEARINGS AGAINST DUST AND MOISTURE... THEY COME EQUIPPED WITH NEOPRENE TIRES,
... DEEPER, TO ROLL EASIER UNDER HEAVIER LOADS.

FOUR PACKERS ASK MASTER TO HEAR ANTI-TRUST SUIT

Swift & Company, Armour and Company, The Cudahy Packing Co. and Wilson & Co. have petitioned the U. S. district court in Chicago to appoint a master in chancery to hear testimony in the civil suit brought by the Justice Department charging violation of the anti-trust laws and asking the dissolution of the four national packing companies into a number of smaller firms.

Attorneys for the packers said that the trial would take at least a year and that a master in chancery would be able to devote more time to the complex case than would a regular judge with other duties. The government's anti-trust division objected to the request, stating that it would take the government only eight weeks to present its case.

Judge Phillip L. Sullivan declined to rule immediately and gave the government 10 days to answer the petition and the packers an additional five days.

AMI REGIONAL MEETING

An American Meat Institute regional meeting has been arranged for members in the St. Louis region for Monday, February 27. The meeting will start with a Dutch-treat luncheon, at 12:15 p.m., in the third floor ballroom of the Missouri Athletic Club, St. Louis. A similar meeting will be held at 12:15 p.m. in the Cactus room, Hotel Texas, at Fort Worth on Tuesday, February 21. Some of the subjects to be discussed at the meetings include:

- 1) The meat and livestock outlook for 1950;
- 2) The up-to-date facts about the government's hog price support program;
- 3) The legislative outlook, and other Washington subjects of interest to members of the industry, and
- 4) Review of various Institute activities of interest to members.

George M. Lewis, director of the Institute's department of marketing, will attend this meeting and will present factual information on subjects affecting the future of the meat and livestock industry. Arrangements for the St. Louis meeting have been made by Frank Hunter, jr., the Institute's regional chairman. Arrangements for the Fort Worth meeting are being made by Heilman Allen, regional chairman for Northern Texas.

CCC BUYS 19,000,000 LBS. LARD

Although the Commodity Credit Corporation was offered 38,700,000 lbs. of P. S. lard this week at delivered prices ranging from 10.97 to 12.44c, the agency accepted only 19,250,000 lbs. at an average delivered price of 11.26c. The top price paid was 11.44c.

NIMPA DIVISION MEETING

The southwestern division of the National Independent Meat Packers Association met in Houston, Tex., on February 3 and 4 under the direction of vice president W. F. Dixon and C. E. Finkbeiner and heard talks on meat pre-packaging by D. F. Houdeshell of Milprint, Inc.; lard quality by John E. Thompson of the Reliable Packing Co., Chicago, and labor relations by Sam Twedell of the Amalgamated Meat Cutters and Butcher Workmen.

Thompson explained how lard tests are being made for NIMPA members. Houdeshell told the group that there is a very strong drift toward pre-packaging of meat and J. E. O'Neill of San Antonio warned that packers may lose local standing through the pre-packaging of meat by chain stores.

The southwestern division protested to Senators Tom Connally and Sam Rayburn against higher corporate taxes, urged members to support the Hoey bill (S 2713), which provides for review of slaughter subsidy claims and protested against the restriction of Army purchases of beef to B top grade as unjust discrimination against the Southwest.

UNITED STATES RANKED AS SIXTH BEST FED COUNTRY

In ranking the best fed countries of the world in 1948-49, the Food and Agriculture Organization of the United Nations stated that a well-fed country usually is one that rates high in meat consumption. The ten best-fed countries in order were: Australia, New Zealand, Argentina, Denmark, Ireland, United States, Sweden, Canada, Norway and the United Kingdom.

Except for Norway and Sweden, the ten countries were also among the first ten in meat consumption. The per capita meat consumption, according to FAO, in 1948 was: Argentina, 260 lbs.; Uruguay, 227 lbs.; Australia, 213 lbs.; New Zealand, 189 lbs.; United States, 156 lbs.; Canada, 134 lbs.; Denmark, 117 lbs.; Ireland, 101 lbs.; South Africa, 95 lbs.; United Kingdom, 90 lbs., and Sweden, 84 lbs.

\$130 UNDER MINIMUM WAGE

The Department of Labor has ruled that, beginning January 25, when the minimum wage under the wage-hour law became 75c an hour, an employee receiving a monthly salary of \$130 for a workweek of not more than 40 hours is being paid in accordance with minimum wage requirements. Overtime shall be paid for all hours worked beyond 40 in any workweek at rates not less than time and one-half of 75c.

MICKELBERRY NET RISES AS '49 SALES TOTAL \$15,525,623

Sales of the Mickelberry's Food Products Co. for the fiscal year ended December 31, 1949, totaled \$15,525,623, a reduction from the record amount of \$20,011,459 during the previous year. Some of the decrease was due to lower pork prices and part due to loss of tonnage for which the company preferred not to carry inventories. G. E. Duwe, president, explained in the annual report to stockholders that the company has been endeavoring ever since the war to rid itself of the large volume, low profit and hazardous inventory items. Inventories have gradually been reduced from the high point of over \$1,000,000 dollars to the basis of a 46-time turnover per year.

The net profit of \$555,041 for the current year shows an increase from the previous year's profit of \$483,204. The 1949 net is equal to \$1.93 per share on the common stock, compared with \$1.67 per share in the previous year. Net earnings are equal to approximately 3.6 per cent of sales as compared with about 2.4 per cent a year earlier.

Cash dividends of \$262,202 were paid to common and preferred stockholders, with regular dividends paid on preferred stock and 90c per share paid on common, 5c more than in 1948.

The report states that since the company's working capital reached its best position in history, all of the remaining preferred stock was called in, and the company now has only common stock outstanding, no bank loans and a strong cash position. Total current assets on December 31, 1949, were \$1,729,945, or 243 per cent of current liabilities.

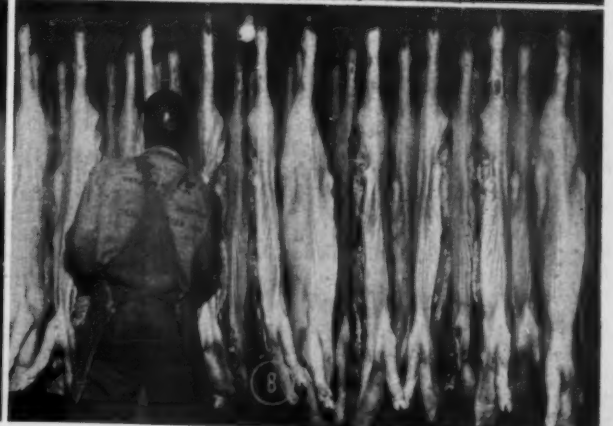
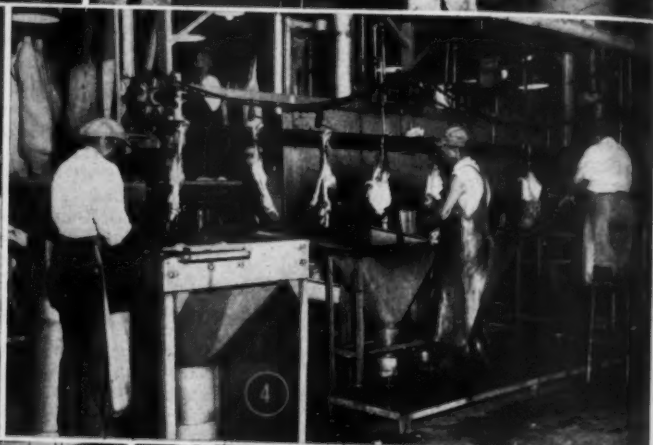
Advertising, outlets and distribution again expanded during 1949, and the assets of O. J. Stelling Company of Kansas City were acquired for sausage manufacturing.

PICKETING DECISION STANDS

The Supreme Court this week declined to review the Florida supreme court decision that the state had the power to restrict picketing on the immediate premises of an employer. A Florida statute provides that "it is unlawful to picket beyond the area of industry within which a labor dispute arises."

HOGS ABOVE SUPPORT LEVEL

Hog prices this week have been well above the support guide price of \$15.90 per cwt. for the week ended February 11. Rising 25c per week until it reaches \$16.65 for the week ended March 4, the support price will remain at that level throughout March.



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Control Riddles Solved on Hog Kill by Kingan

A HIGH degree of production control has been achieved on the new hog killing floor of the Indianapolis plant of Kingan & Co. Contributing to the increased efficiency are the following factors: a layout which permits supervisors to view the entire operation from any point on the floor; coordination of work flow through the use of conveyors, and an annunciator board developed by the packer's engineering and mechanical departments.

Improvements incorporated in the new hog killing department were based on method studies conducted by the industrial engineering department on the old killing floor.

While a certain number of stoppages are inevitable in a conveyORIZED operation in which the work is subject to close quality inspection, the engineering department decided that the number and duration of the stoppages could be reduced through closer supervision. On the conventional mechanized kill line, a stoppage can take place at any of the inspection stations or major butcher operation points. When the stoppage occurs, its source must be located by the supervisor before remedial action can be taken. The source often goes undetected since, through laxness, a butcher may fall behind the conveyor, stop it to catch up and then restart the conveyor when he does. The length of a hog killing conveyor, which often is in excess of 300 feet, makes it difficult to detect such practices. In an inspection stoppage, an

Killing floor stoppage annunciator board is being watched by John Bruce, assistant plant superintendent; Minor Unversaw, kill foreman, and Edward Kilby, methods engineer.



authoritative decision by a supervisor is generally required before the chain is permitted to move again. Moreover, on the conventional hog killing floor the shutdown may be prolonged because of the difficulty of locating the cause. Stoppages are expensive since the production of the entire gang may be reduced.

Kingan engineers estimate that shutdowns cost the company \$5 per minute and that during a day a considerable sum was so wasted. S. J. Whitted, chief electrician, developed a special annunciator system for the conveyor. The system is interconnected with the circuit of the conveyor motor. There are 18 push button stations along the 300-ft. conveyor—one wherever it is considered essential that workers have control over conveyor motion.

These stations are numbered and their numbers appear on a metal annunciator board which is about 20 ft. in length and

mounted 12 ft. above the floor in a location where the foremen can see it from any part of the killing area. The station numbers are affixed to 1 ft. sq. translucent plates, each of which is equipped with a signal lamp, and when the conveyor chain is stopped the annunciator automatically flashes the number of the station responsible.

Management has found that the new annunciator board has materially reduced the number of stoppages per day and shortened the shutdown time of those that do occur. It also has found that workers are hesitant about stopping the conveyor at their station for all to see since the killing gang works on a group bonus plan. The company estimates the annunciator saves approximately \$25 per day through the elimination of lost time.

The layout of the floor is such that

(Continued on page 36.)

OPERATIONS ON NEW FLOOR

ON FACING PAGE: 1. Part of the shaving operation. 2. MID head inspection. 3. Washing the bung at the special station for this purpose (see page 38). 4. View of the plant-designed pluck conveyor in operation. 5. Viscera table at which the guts are separated from the stomach. 6. The neck washing station. 7. Part of the table top head working conveyor. 8. Inserting the flank spreaders into the hog sides to assure proper chilling.

ON THIS PAGE: Photo at left shows operators cleaning chitterlings on the cleaner designed in the plant. Picture on right shows how small guts are floated off onto the feed rollers of the first stripper.



FOURTH

WSMPA

ANNUAL

CONVENTION



Photo, United Air Lines



ANDERSON



H. E. REED

DEMONSTRATIONS of interest from the practical operating standpoint will share the spotlight with discussions of management problems when hundreds of representatives of the meat packing and sausage manufacturing industry of the West meet at the Palace hotel in San Francisco on February 21, 22 and 23 for the fourth annual meeting of the Western States Meat Packers Association.

From the number of reservations being received at the headquarters of WSMPPA, officials of the association predict that attendance will be the largest on record. It is anticipated by E. F. Forbes, president and general manager, that over 1,500 delegates from the nine western states, together with suppliers from all parts of the country, will be present.

Speakers will include a U.S. Senator, a representative of the sheep raising industry, an expert on livestock and meat supplies, a keen analyst in the field of industrial and labor relations and an authority on the rail shipment of livestock.

In addition to the speakers, the meeting will be attended by many men from eastern, mid-western and western firms who supply the meat packing industry with the equipment, materials and services required in its operations. Around 50 of these suppliers will show their wares in quarters close by the meeting room at the Palace hotel; about 30 firms will open hospitality headquarters on the upper floors of the convention hotel for the entertainment of meat industry visitors.

It is understood that a number of the western

meat packing companies plan to have their purchasing agents attend the convention on at least one day and visit the exhibit of packing-house equipment and supplies.

Tuesday, February 21, the opening day of the convention, will be devoted to registration (beginning at 9 a.m., South end of the main lobby at the Palace), committee meetings, a session of the WSMPPA board of directors and a discussion of federal meat grading. The beef committee, a new group, will meet at 9:30 a.m. in Room 2020 at the Palace to consider the problems of federal meat grading and adverse consumer publicity given to western meat.

Other committee meetings beginning at 9:30 a.m. include the accounting group in Room 2125; the tallow and grease research committee in Room 2008; the hide committee in Room 2127 and the Canadian meat imports committee in Room 2018.

The board of directors of WSMPPA will confer at 2 p.m. in Room 2127, Henry L. Coffin, chairman of the board, presiding. The beef grading meeting will be held at 4 p.m. in the Comstock room and Harry E. Reed, director of the livestock branch, Production and Marketing Administration, USDA, will be in charge. He will be assisted by Lloyd Tobin, assistant chief of the grading division.

The first general session on February 22 at 9:45 a.m. in the Concert room at the Palace will be opened with a personal welcoming address by Elmer E. Robinson, Mayor of San Francisco. Other speakers on the program for the morning and the afternoon sessions on the



E. G. REED



BRAMMALL



H. VAUGHN

second day of this year's WSMFA convention are as follows:

Senator Clinton P. Anderson of New México, former Secretary of Agriculture, will discuss the topic, "Can the West Feed Itself?" In view of the tremendous actual and prospective increase in the population of the West, one of the most pressing problems is the necessity of providing an agricultural economy which can supply all of the food and fiber needed for the increase. Many believe that the West, with the progressive development of great irrigation projects now under construction, can become self-supporting and that, eventually, the western agricultural economy will change from one of specialty crops to a rounded-out agriculture. WSMFA officials consider that no one in the country is better qualified to discuss the subject than Senator Anderson.

HOWARD VAUGHN, president of the National Wool Growers Association, will speak on the subject, "Can the Sheep Business Come Back?" Today, with the number of sheep being raised the smallest since the Civil War, the subject is of interest to all packers and producers.

Harry E. Reed, director of the livestock branch, Production and Marketing Administration, U. S. Department of Agriculture, will analyze the outlook for livestock and meat in the year ahead in his discussion of "The Livestock Situation."

Earle G. Reed, general livestock agent of the Union Pacific Railroad Co., Omaha, Neb., will talk from tremendous experience in shipping problems in his discussion of "The Shipping and Handling of Livestock by Railroads."

Norman Brammall, president of Food Management, Inc., Cincinnati, will make a constructive approach to one phase of a labor-management program in his talk on "Job Evaluation for the Small Packer."

At 4 p.m. on February 22 a demonstration of the new Flaymaster mechanical skinning knife will be staged for convention delegates at the plant of the Alpert Packing Co. The demonstration of the compressed air skinning knife will be sponsored by the Great Falls Meat Co. of Great Falls, Mont. The mechanical calf-skinning knife of Consolidated Engineering Enterprises, Chicago, will be demonstrated at the Hahn & Company plant during the convention.

The new USDA live hog grading standards will be demonstrated by C. Lowell Strong, Department of Agriculture marketing specialist, at 4 p.m. on February 22 at the plant of James Allan and Sons. These proposed standards for grades of slaughter hogs and pork carcasses have been developed by the Department of Agriculture in accordance with certain fundamental principles involving ratios of lean cuts to fat cuts and the quality of the meat. Although further tests and studies are being made, the Department has invited constructive criticism of the proposed standards.

Special transportation will be provided for those attending the skinning and hog grading demonstrations.

General business sessions will be held at 9:45 a.m. and 2 p.m. on Thursday, February 23.

The convention will end with a dinner dance in the Garden court at the Palace hotel. The Club Lido Orchestra will play for dancing and entertainment will be furnished by Jack Benny's Lucky Strike Sportsmen quartet and other artists of radio and theater fame.

WSMFA MEETING EXHIBITORS

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Aerol Company, Inc.....	G-15, 16
Allen Gauge & Tool Co.....	G-30
Ambassador Uniform Co.....	G-10
American Dry Milk Institute.....	G-5
Arden Farms Company.....	G-35
Atmos Corporation.....	G-2
Sylvan Blondheim.....	G-20
Cincinnati Butchers' Supply Co.....	H-7
Cincinnati Cotton Products Co.....	G-17
Columbia Engineering Service Co.....	G-4
Consolidated Engineering Enterprises.....	G-40
Dohm & Nelke, Inc.....	H-2, 3
French Oil Mill Machinery Co.....	G-12
Gentry, Inc.....	G-42
The Globe Company.....	G-31, 32
J. M. Gordon Co., Inc.....	G-21
Great Falls Meat Co.....	G-36
Great Lakes Stamp & Mfg. Co.....	G-34
Griffith Laboratories, Inc.....	H-8
Hercules Fasteners, Inc.....	G-26
Kentmaster Mfg. Co.....	G-22
Kieckhafer Container Corp.....	G-9
Paul Koss Supply Co.....	G-25
Le Fiell Company.....	G-23, 24
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Linker Machines, Inc.....	G-1
Meat Industry Suppliers, Inc.....	H-5
Meat Magazine.....	H-6
Meat Packers Equipment Co.....	G-7
Minnesota Mining & Mfg. Co.....	G-41
A. Molin Chemical Co.....	H-1
Monroe Calculating Machine Co.....	G-3
Mullinix Packages.....	G-27
National Ice & Cold Storage Co.....	H-4
Pacific Lumber Company.....	G-6
Pacific Mutual Life Insurance Co.....	G-33
Pacific Pumping Co.....	L-5
Pacific Rubber Co.....	G-28
Sausage Industry Suppliers.....	G-37
John E. Smith's Sons Co.....	G-8
Wm. J. Stange Company.....	H-13
Steelcote Mfg. Company.....	G-25
C. T. Struven Company.....	G-11
Toledo Scale Company.....	G-13, 14
Union Oil Company.....	G-29
Herman Waldman Co.....	H-12
Western Laboratories.....	G-37
Western Waxed Paper Corp.....	G-27

HOSPITALITY HEADQUARTERS

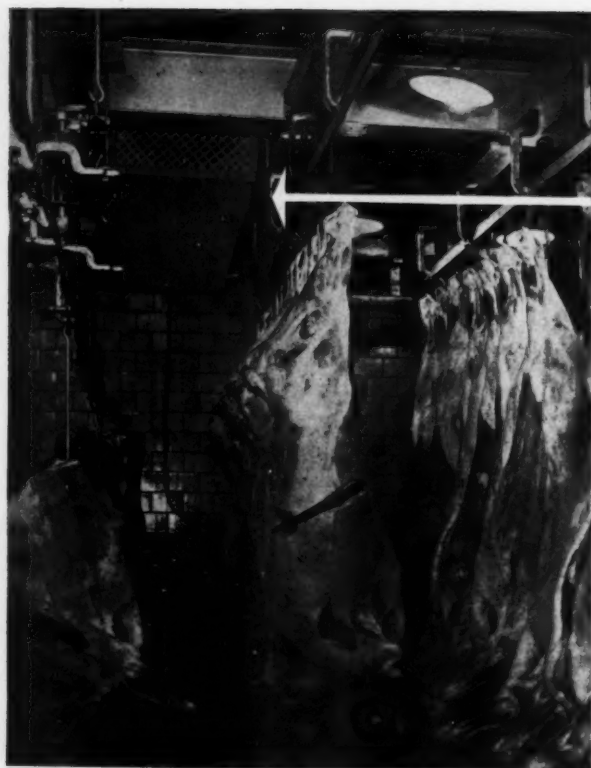
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Allbright-Nell Company.....	6022-24-26
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Cincinnati Cotton Products Co.....	3002-04
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A. Dewied Casing Co.....	English Room
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The Globe Company.....	2131
The Griffith Laboratories, Inc.....	3001-03
Hoy Equipment Company.....	6001-03
Keystone Brokerage Co.....	2040-42
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Leviton Hide Company.....	2046-48
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(Continued on page 82.)

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You protect profits two ways with Marlo refrigeration units in your plant. By maintaining a precise balance between temperature, humidity and air distribution they *reduce shrinkage* (your profit loss) to a minimum.

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Coal Strike Has Not Hampered Packers But Continued Shortage Might Cause Shutdowns

A QUICK survey conducted by THE NATIONAL PROVISIONER at mid-week covering several hundred of the major meat packing plants in the country brought out five points with respect to the industry's position in the present coal strike and shortage:

1. There is little likelihood of any sharp reduction in industry activity in the immediate future.

2. Widespread conversion in the last few years to oil and/or gas firing has made the industry much less vulnerable to coal shortages.

3. With many packers' gas supplies on an interruptible basis, however, a general and protracted cold spell (with consequent shutoff of gas) would place a number of large and small plants in a difficult position and might cause some shutdowns.

4. The situation of individual plants with respect to coal supplies varies from fair to good. One packer reported only one week's supply on hand while others have stocks which will last ten days, two weeks, four weeks and six weeks. A few firms have enough coal for two months.

5. A number of plants are eating into reserve stocks and are getting little or nothing in the way of replacement coal. These companies generally will be in difficulty and may have to close down unless the situation improves within the next two or three weeks.

One of the large national packers reports that it has three weeks' supply at its coal-burning plants, while another describes its position as "fairly satisfactory" at those units employing coal as fuel. Another very large packer is in "fairly good shape," but cold weather and another week of coal use and no deliveries might change its situation to "fairly critical."

A midwestern packer reports "unable to get coal—less than ten days' supply" . . . a Detroit firm says "we use oil and gas—however, this industrial area can be very seriously affected in a very short time" . . . all large New York City firms use oil except Hygrade which has more than two months' coal . . . a Cincinnati packer has an "ample supply" and expects no interference with operations . . . a Louisville packer's "arrivals of coal still on schedule and do not expect interruption" . . . Geo. A. Hormel & Co. reports "our plants use gas except Mitchell, S. D., and no shortage anticipated" . . . from Alabama and Arkansas come reports "we use gas with oil standby" . . . a large St. Louis firm has 15 days' supply in storage reserve with its supplying mines at work and "situation not critical unless mines go out again."

A Kansas City packer has "approximately one week's supply of coal on hand and no assurance of additional fuel" . . . an Indiana company has about two weeks' coal but his supplier advises "no further shipments available" . . .

Chicago coal-burning plants have ten days' to three weeks' supply but one packer is concerned about railroad confiscation of the fuel . . . a packer with several killing and processing plants in the midwest reports that his coal piles are good for several weeks' operation.

NEW TYPE PORK SAUSAGE

Rath Packing Co. of Waterloo, Ia., is now marketing an unusual fresh pork sausage product under the name "Pigmy Rolls." The sausage has no casing of

any kind, is about the same diameter as a conventional fresh pork link, is slightly longer and has square cut ends. The surface of the "roll" is firm and not smeary, the product color is good and the sausage holds its shape very well throughout cooking in the normal amount of fat rendered out in the pan. The cut of the meat appears to be on the coarse side; the material is well knit.

Apparently the product is not formed through the use of a removable cellulose casing, as are skinless frankfurts. There has been some conjecture to the effect that the Iowa company may be producing the sausage by pre-chilling the meat and extruding it through a chilled horn in long lengths for later cutting into the shorter "rolls."

JUENGLING BUILDS NEW LOADING DOCK AND GARAGE

Faced with the problem of expanding its loading dock facilities, Gus Juengling & Son Co., Cincinnati, went a step further and built a new, long, narrow garage that runs the length of the plant from one street to the next. Trucks enter the garage on Ethan st. The new loading dock fronts on Massachusetts ave. and is completely enclosed. Trucks parked in the garage can be driven directly to the loading dock, eliminating congestion in front of the dock. Three vehicles load simultaneously.

Immediately behind the loading dock is a raised second level which houses employe locker and lunch rooms. Below the employe comfort rooms and extending partly under the dock is a plant storage room. The garage floor slopes at approximately a 4-deg. angle, following the natural contour of the ground from a high point on Massachusetts ave. to low point on Ethan ave. An area near the Ethan entrance is used for washing and servicing vehicles. Each of the plant's 15 trucks has its own parking stall and is in position to pull directly to the loading dock without leaving the garage. The slope allows excellent drainage of the all concrete garage floor.

Walls are poured concrete up to the ground level of the loading dock and from this point to the ceiling are finished with glazed tile. Outside light is admitted through glass block. The entire structure is of reinforced concrete onto which extra floors can be added at a later date if desired. This construction permits the use of overhead rails on the loading dock without the need of supporting beams.

The loading dock is equipped with a return rail for calf hooks. After the calves are loaded, the hooks are pushed back on the rail to a three-way switch on the kill floor where they are transferred to the kill rail. The overhead rail makes a complete loop on the dock. Thus, the free calf hooks can be pushed to the rear of the dock while loading operations are completed.

The company also has installed a new explosion-proof boiler house. Power for the plant is supplied by a Cyclotherm automatic gas fired boiler. The load demand is presently light, but the boiler was acquired with a view toward higher demands when rendering operations will be undertaken.

Pictured with one of the company's trucks is Gus Juengling, jr., president.



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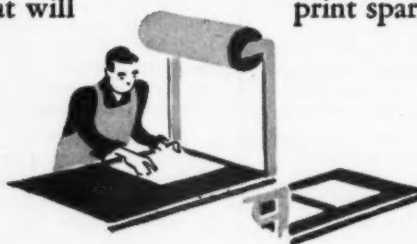
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Up and down the MEAT TRAIL

Displays New AMI Emblem



John H. Boman, president of the Jackson Packing Co., Jackson, Miss., is pictured here proudly displaying over his desk the new red, white and blue emblem signifying AMI membership.

The new emblem (see black and white reproduction below) proclaims membership in the trade association, and conveys the message that the company is



engaged in the vitally important activity of providing America's favorite food ... and performing the task in an efficient and economical way.

Boman has been in the meat packing industry for almost a half-century, starting in 1902 as a consignment broker handling packinghouse products in Cedartown, Ga. From 1903 to 1911, he worked for Armour and Company at its branch house in Athens, Ga. From 1911 to 1924, he served as manager of The Cudahy Packing Co. branch houses in Montgomery and Birmingham, Ala. For a year following, he was in business for himself as a provisions broker. Then in 1925 he accepted the position of sales manager for Cudahy Brothers Co., and moved to Milwaukee. In 1929, he went with Wilson & Co., and was manager of its Kansas City plant for nine years prior to his purchase of the Jackson Packing Co. in 1944.

Personalities and Events of the Week

- James V. Wilkerson, formerly plant supervisory personnel manager in the Chicago Armour and Company plant, has been promoted to assistant general plant superintendent of Armour's Jersey City, N. J. plant. During the 17 years Wilkerson spent at the Chicago plant, he advanced from a laborer in the ham department to his supervisory post. He spent some time in the animal oil department, the industrial engineering department and spent several years as a student division superintendent.
- Owatonna Canning Co. of Owatonna, Minn., has taken over the canning of Dinty Moore beef stew for Geo. A. Hormel & Co. Production of the stew will be carried on at the plant during seasons when vegetables are not being canned. A new cooler building and new filling machinery were added to the cannery in connection with the new operation.
- Don Smith, advertising manager of Wilson & Co., and Rose Brady of the Chicago Tribune staff were married recently.
- Dr. J. R. Pickard was recently chosen as assistant general manager of the National Livestock Loss Prevention Board. He will be in charge of work dealing with the reduction of livestock marketing losses in transit and from bruising. Dr. Pickard received his veterinary degree from Kansas State College in 1945 and has since been practicing at East St. Louis, Ill.
- Armour and Company has appointed Gilbert D. Lewis, formerly assistant manager of the Fargo, N. D. plant, manager of the company's plant at Grand Forks, S. D.
- The R. C. Ingersoll Packing Plant of Jerseyville, Ill., was recently damaged by a fire which was believed to have started from the explosion of a stove in the office. The heaviest damage was confined to the front part of the plant, and meat in cure was not damaged.
- J. Russell Ives, assistant director of marketing of the American Meat Institute, Chicago, is included in the list of speakers for the Kansas Livestock Association annual meeting in Topeka, March 14 through 16.
- In the caption accompanying the picture of the AMI meeting at Richmond, Va., which appeared on page 21 of THE NATIONAL PROVISIONER of February 4, A. D. Watson was identified with Armour and Company whereas he is actually manager of the Wilson & Co. branch house at Richmond.
- Leonard Afdahl, head livestock buyer for Swift & Company, Paris, Tex., will judge entries in the beef calf division

of the District Junior Livestock Show and Sale in that city on March 7.

● Mortimer H. Miller, 80, who was Kalamazoo (Mich.) district manager for Armour and Company for 35 years, died recently. He was associated with Armour for most of his business career, and was transferred to Kalamazoo in 1898 as district manager. He retained that position until his retirement in 1933.

● J. W. Rath, chairman of the board of directors of The Rath Packing Co., Waterloo, Ia., has been re-elected a director of the National Bank of Waterloo.

● The Bloomfield Packing Co., Pittsburgh, Pa., has received permission to render by-products at any time during the week except Sunday. The decision of Common Pleas Judge John J. Kennedy overruled the decision by the City's Board of Adjustment that the company could render only from 6 a.m. to 6 p.m. weekdays.

● L. H. Johnson & Son, Inc. of Pantego, N. C. has been granted a charter to buy and sell livestock and to manufacture meat products. Authorized capital stock is \$100,000, with \$30,000 stock subscribed by Leon H., Walton and Betty Johnson.

● J. G. Neville has been re-elected president of the Seymour Packing Co. of Topeka, Kans. D. W. Rockwell was elected a member of the board and was also named treasurer. Other company officials were re-elected as follows: Members of the board, G. C. Bowman, Neville, R. F. Steiner, George Willia, J. M. Keil, F. W. Beerbohn, J. C. Archer, E. H. McLaughlin and T. G. Kensett; chairman of the board, Bowman; vice presidents, Steiner and Willia; secretary and comptroller, Kensett.

● Dale B. Johnson and Ralph E. Hildebrand, veteran Swift & Company employees with a total of 75 years service between them, have retired on pension from the Kansas City, Kans., plant. Johnson left his post as head of direct sales, dairy and poultry products and canned food jobbing after 34 years service, and Hildebrand, with 41 years service, was a member of the city sales department.

● Thomas Vincent, traffic manager of The Rath Packing Co., Waterloo, Ia., has been elected president of the newly organized Iowa Industrial Traffic League. The group will support legislation of benefit to truck and rail carriers and work to improve the transportation industry as a whole.

● Col. Jesus A. Almeida, president of the National Cattlemen's Confederation of Mexico, has announced that plans are underway to build a \$1,160,000 meat storage plant in Mexico City to eliminate periodic meat shortages which oc-

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cur there. The plant, which would have a 100,000-animal capacity, would enable the meat industry to buy and slaughter enough cattle during the season in which there are fat animals available to supply the area for the rest of the year. Bids have already been asked of several American firms, and Almeida believes the plant can be built within a year.

● The appointment of William O. Fraser as assistant general manager of the Wilson & Co. plant in Cedar Rapids, Ia., was announced by President Edward Foss Wilson at a recent dinner held for 25-year employees in Cedar Rapids. Fraser has been working in the beef department of Wilson's general office in Chicago. He has been with the company for six years. After graduation from Iowa State College, Fraser worked for the U. S. Department of Agriculture in the market news service and the Agricultural Adjustment Administration. He was chief of the livestock, meats and wool division and later was assistant chief of the livestock branch. During the war, he served as vice-chairman of the War Meat Board until he joined Wilson in 1944. In his new position, he will work with general manager Harry A. Palmer in administering the Cedar Rapids plant.

● Among suppliers who will be present at the Western States Meat Packers Association convention in San Francisco but will not have official hospitality rooms are John H. Payton, president of Great Lakes Stamp & Mfg. Co., Chicago, and Samuel F. Barliant, president, Barliant & Co., Chicago. Groen Mfg. Co., Chicago, will be represented at the convention by F. J. Corcoran, district manager of their San Francisco office.

● John R. Meyer, Armour and Company branch house manager at Washington, D. C., since 1929, has been transferred to the company's general office in Chicago, where he will be associated with the office of the general sales manager. Russell H. Foreman, assistant branch house manager at Washington since 1945, has been appointed manager. He has served in Washington since joining the company in 1919.

● The Industrial and Development Council of Canadian Meat Packers recently elected the following officers at a meeting held in Montreal: President, R. S. Munn, general manager, Burns & Co., Ltd., Calgary; first vice president, F. H. Schneider, president, J. M. Schneider Ltd., Kitchener; second vice

president, J. S. McLean, president, Canada Packers Ltd., Toronto; third vice president, H. MacEwan, vice-chairman of the board, Wilsil Ltd., Montreal; fourth vice president, A. E. Miller, manager, Swift-Canadian Co., Ltd., Toronto.

● It was announced following the death last week of Robert W. Earley, 50, head of R. W. Earley & Co., that the New York packinghouse brokerage concern will continue to function in the service of its clients.

● Estimated damage of more than \$100,000 resulted from a two-alarm blaze which destroyed a combination warehouse and box factory at the Swift-Canadian Co., Ltd., in Toronto on February 6.

● The grand champion carlot of hogs (Hampshires) at the National Western Livestock Show held at Denver, Colo., recently, was sold at auction to the Pepper Packing Co., Denver, for the Made Rite Sausage Co., Sacramento, Calif. The price paid was \$22.75 per cwt. The load dressed 71.75 per cent.

● A team of animal husbandry students from Oklahoma A and M College won the inter-collegiate meat judging contest at the Southwestern Exposition and Fat Stock Show at Fort Worth, Tex., sponsored by the National Live Stock and Meat Board.

● A recent addition has been completed at the plant of Sutherland's Wholesale Meats, Bakersfield, Calif., primarily suppliers to self-service retail outlets, small grocers and restaurants. The modern plant, owned by Max E. Sutherland, senior member of the firm, and his two sons, Robert and Harold, has all metal equipment, except for wooden cutting surfaces. The cooling room is equipped with sterilizing lamps. There is also a cutting and packaging department for deep-freeze and locker customers. Automatic labeling machines have been installed. Preparations are now being made for installation of a delicatessen kitchen.

● Chicago Livestock Industries Club will meet on February 20, with dinner in the Lipton Room of the Stock Yards Inn at 6 p.m. Fred W. Beier, jr. of the BAE will discuss the livestock situation with particular reference to developments in the western range states.

● Nine Louisville packing companies recently reached an agreement with the AFL Amalgamated Meat Cutters union setting up a health and welfare plan under which the packers will pay about \$1.50 per week per employee. Union members do not contribute to the fund which will be operated under a joint trusteeship of management, labor and the public. The general purpose of the fund is to provide union employees, their families, and dependents with hospital and medical care, compensation for injury or illness, possibly life insurance, and other benefits on which the trustees may agree.

● In a move to localize supervision of canned food sales, Armour and Company has set up regional headquarters in the Southeast and New England. Orville J. Poorman, who has supervised

WSMPA Hospitality Suites

(Continued from page 27.)

Milprint, Inc.	4016-18
A. Molin Chemical Co.	2012
Oppenheimer Casing Co.	French Parlor
Oversea Casing Co.	2109
H. Schlesinger	California Room
Southern Calif. Gland Co.	6007-09-11
Wm. J. Stange Co.	2024-26
Toledo Scale Company	6040-42
Transparent Package Co.	French Parlor
The Visking Corp.	The Royal Suite
Herman Waldman Co.	2051
West Coast Spice Co.	2053



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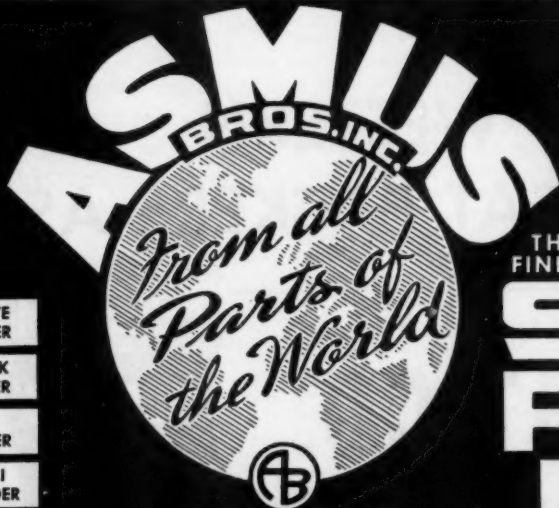
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sales in the southeastern district for 17 years from the Chicago office, will headquarter in Atlanta, Ga. He will manage canned food sales and promotional activities in the Virginias, Carolinas, Georgia, Florida, Tennessee, Kentucky, Mississippi, Alabama and part of Louisiana. Poorman has been with Armour more than 25 years. Philip C. Friese has been appointed to manage sales in the company's Philadelphia, Baltimore, New York, Reading and Albany territories, with headquarters in New York city.

● A fire at the C. A. Bridwell Packing Co. near Kingsport, Tenn., was brought under control by a quick-thinking night-watchman and four hunters who happened by. An estimated 2,000 lbs. of bacon was destroyed by the flames but the fire was confined to the smokehouse, which was severely damaged. It was discovered by Rueben Cox, watchman, as he made a periodic check of the smokehouse. He and the hunters shoveled salt into the room to extinguish the blaze.

● Several new firms have been incorporated under the laws of New York state. The Ace Fat Rendering Co., Inc., to engage in slaughtering and meat packing, has been formed at 527-a Humboldt st., Brooklyn, by Edward L. Scharf, Michael Gagliano and Mildred Friedman. The Seaboard Boned Meat Corp., 11 E. 44th st., New York, N. Y., dealing in meats and meat products, has been organized by Albert F. Proctor George M. Burgh and Pearl Bernstein. The G. & G. Kosher Meat & Poultry Corp. has been organized at 105 W. 40th st., New York city. Incorporators are Eli Gelberg, David Goldstein and Arthur Weinstock. In Jamaica, N. Y., A. S. & Son, Inc., has been incorporated at 163-18 Jamaica ave., to deal in meats and poultry. Joseph Rubinow, Virginia Braum and Ann Stenberg were listed as directors.

● Carl G. Lohr has retired from Swift & Company after 36 years with the firm. In recent years his responsibilities have included ham and bacon supplies for the firm's branch house provision department. Mr. and Mrs. Lohr intend to live in their home in Miami, Fla.

● A state charter has been granted to Camden Frozen Foods, Inc., Camden, S. C., to slaughter, process and store meats and rent food lockers. John Langford is president.

● R. C. Pollock, general manager of the National Live Stock and Meat Board spoke on the subject of meat research at the meeting of the Sterling (Colo.) Rotary Club on February 1.

● A small fire in the smokehouse of Swift & Company, Shreveport, La., recently was extinguished by the plant's sprinkler system before it caused much damage.

● The Industrial and Development Council of Canadian Meat Packers recently entertained a large group of Junior Farmer boys and girls who came to Toronto to compete in contests to determine which boy was the best judge of livestock and farm produce and which girl had the best cooking ability.

FLASHES ON SUPPLIERS

THE GLOBE COMPANY: R. L. Gambill, executive vice president of Globe, this week announced the purchase of the Hoy Equipment Co. of Milwaukee, Wis., manufacturers of the Hoy line of ham and loaf molds.

Frank H. Hoy, head of the Hoy firm, has had varied experience in the meat industry. He was with Cudahy Packing



R. L. GAMBILL



FRANK H. HOY

Co., Chicago, for about eight years in charge of sausage and boiled ham sales and production in all manufacturing branches. He then joined Cudahy Bros. Co., Cudahy, Wis., where he remained for six months in charge of manufacturing and sales of boiled hams, smoked meats and other manufactured products.

He purchased the Wisconsin Sausage Co. in 1930 and changed the name to the Hoy Food Products Co. The Hoy Equipment Co. was incorporated in 1937 when the first loaf mold was offered for sale. Hoy will remain with Globe in an advisory capacity.



DeCRESSEY

H. R. DeCressey, who was vice president and sales manager of the Hoy company, started in the industry with the Visking Corporation as its first salesman. He has covered the entire United States, and has a wide acquaintance in the industry. He will be sales manager of the Tool & Supply Division of the Globe Company.

SUTHERLAND PAPER CO.: Two new salesmen have been added to the staff of this Kalamazoo (Mich.) firm to handle two newly established territories. Lawrence Russell has taken over the territory of Florida, and A. C. Wade a new territory in Texas with headquarters at San Antonio.

ANGELICA JACKET COMPANY: This manufacturer of washable service uniforms recently announced that Arthur W. Young has been appointed sales manager of the central sales division. Nathan Schulman, who up to now has been sales manager of metropolitan New York, will assume sales management of the entire eastern sales division.

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WANT to reduce lard production costs? Sure!

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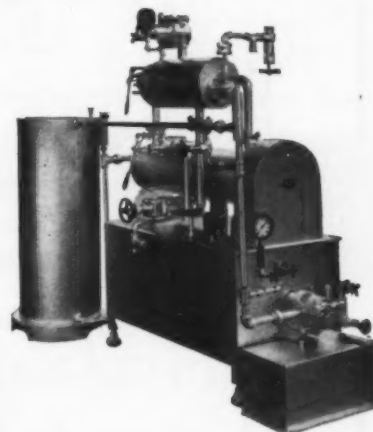
This is a very good trick—and an easy one with this VOTATOR chilling and plasticizing unit.

It incorporates a heat transfer mechanism which achieves six to ten times higher rates of heat transfer than any other for viscous materials!

That permits a continuous flow of material which cuts use of floor space, refrigeration, and man hours to the bone. Which furthermore permits automatic, completely closed operation, with positive control over all factors pertaining to the uniformly smooth, creamy texture, the good cooking and keeping qualities needed to win friends and hold customers.

Take a tip from the packers who already use VOTATOR apparatus. Write for case history facts. The Girdler Corporation, Votator Division, Louisville 1, Ky.

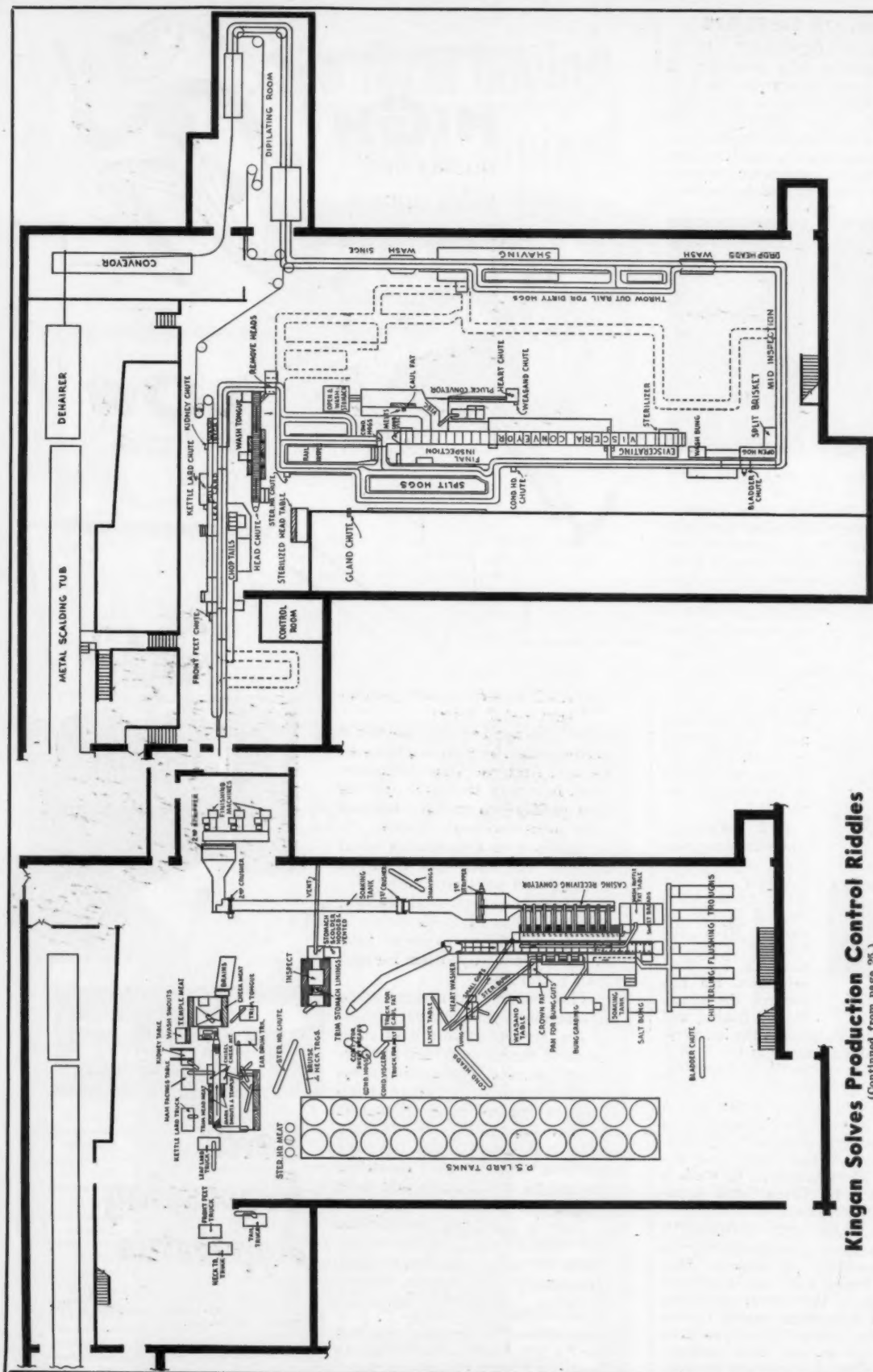
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Votator

**Lard
Processing
Apparatus**

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Kingan Solves Production Control Riddles

(Continued from page 25.)

overall supervision of the operation is possible from any point. The conveyor has a U flight pattern. The singeing, washing, shaving, and heading operations are performed along one leg of the

U. The singer is of the adjustable-position, constant-flame type with the flame directed at the ham, shoulder and head portions of the carcass. At any stoppage in conveyor movement, the flow of gas

to the jets is shut off by the first shaver. Each of the carcass washers is enclosed with self-locking, swing-type doors. MID head inspection is performed at the base of the U. The balance of the killing

operations are continued on the other leg of the U with the leg being divided into viscera and splitting sections. At the end of this leg the neck washing.

(Continued on page 28.)

leg of the U with the leg being divided into viciara and splitting sections. At the end of this leg the neck washing. (Continued on page 38.)

Each of the carcass washers is enclosed with self-locking, swing-type doors. MID head inspection is performed at the base of the U. The balance of the killing

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2021 Grace Street, CHICAGO 18, ILL.

ham facing, leaf pulling and initial heading operations are performed.

The layout concentrates the major group of killing floor personnel in one central area localizing most of the supervisor's efforts to this location.

Splitting is performed as a gang operation with the splitters working as a team in unison with the conveyor chain. An advantage of this arrangement over the chain splitting method is the reduction in the walking each splitter must do.

Prior to moving to the gut snatcher, the opened carcass with bung free passes a wash basin adjacent to the conveyor at which the bung end is flushed free of waste. As the carcass passes this station, the operator places the loosened bung in the basin and flushes it with a water hose. Washing the end section of the bung lessens the danger of viscera contamination and facilitates the snatcher's operation.

Conveyor for Pluck Breakdown

Just prior to the viscera separation point the suprarenal gland is removed. The guts are separated from the pluck and each is chuted to a separate work section. In pluck breakdown the plant uses a novel conveyor arrangement to facilitate the work flow. The conveyor has a series of spaced spikes attached to a continuous chain which moves over three sprocket wheels. The center wheel provides the power and the necessary apex. Three employees are used at this station with the first washing and hanging plucks and saving thyroid glands. The second worker separates the liver and the lungs. The third separates and slits the heart and removes blood clots. The three-man crew handles the plucks for a kill of approximately 600 head per hour.

The gut section proper is handled in the conventional way with the caul fat, melts and sweetbreads being removed prior to the separation of the stomach which is then opened and washed. The method of washing the stomach differs from the usual umbrella operation. Each of the washers has an elevated and perforated table equipped with an oblong shower head and the stomachs are washed free of foreign material on this table. It is stated that the arrangement assures a more even washing job since there is a tendency to under wash the edges with the umbrella washer.

Heading operations are conducted on two levels with tongue removal, scalping and snout marking being performed on the killing floor. The tongues are washed, ears separated, removed and head skins trimmed at this station. A table top conveyor is used to move the heads to the various butcher stations. They are then chuted to the floor below for further processing.

In studying material movement on the old killing floor, the engineering department decided effort was being wasted in trucking various parts from one work section to another. No trucks are used on the new floor and the entire product movement is by conveyor and chute. Casing processing, the balance

of the heading work and fancy meats operations are performed on the floor immediately below. Product is moved to the lower level by chutes. The gut processing and head working sections are equipped with table top conveyors for orderly product movement.

Activity on the lower level is coordinated with the killing rate. The orderly arrival of work in single units to proper work stations prevents the bottlenecks of work on the lower level. Apart from the cost, one of the major disadvantages of moving viscera by truck to another level or station is the tendency for this section to work hours in excess of killing gang time. This situation is almost unavoidable since the work arrives in batches rather than as single units. Furthermore, lifting the units onto the work table introduces an element of unproductive labor.

The viscera arrive at the head of the gut table top conveyor. Bungs are pulled, stripped and chuted to the bung trimming section located immediately in front of the gut conveyor. Next, the small guts are pulled and chuted to the small gut conveyor which carries them to the stripper, the crushers and finishing machines. The black guts are pulled and traveled to the chitterling washing troughs.

A shallow waterfilled pan is placed at the end of the small gut conveyor. Formerly, the small guts were pulled over the edge of the perforated table of the stripper and fed into the machine. It was noticed that the end section of the small gut sometimes caught on the edge of the perforated table and was broken by the pulling action of the stripper. Now as the small guts are pulled to the stripper, they float and glide over the edge of the perforated table. Management reports that the simple shallow pan has materially reduced the percentage of breakage experienced with the small guts.

Novel Chitterling Cleaner

The plant employs an unusual chitterling cleaner. The basic piece of equipment is a trough approximately 13 ft. long. Two parallel perforated pipe lines run above the trough—one a few inches from the trough and the second about 12 in. higher. The top pipe is perforated only along its bottom. At the head of the trough is a perforated plate on which the chitterlings are flushed to free them of loose surface material. The chitterlings are then threaded onto the lower pipe (perforated on the sides and bottom) and the operator slowly moves them forward while rapidly squeezing and releasing short sections of the product. The motion of the cleaner's hands, plus the water which is directed at all sides of the ruffle, eliminate all foreign material. At the end of the trough is another shower head for final flushing. The cleansed chitterlings are placed in a double metal container, the bottom of which is filled with ice, for movement to the packing room.

The flushing pipes are equipped with hot and cold water valves for mixing



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the water to the desired temperature. To prevent valve cutting as a result of improper closure at the end of the work day, each of the main water lines is equipped with a master valve which is closed during the night. The need of valve maintenance has been reduced.

Stripped and flushed bung guts are trimmed of their crown fat with the aid of peg boards. The trimmed bungs are chuted to a grading table and from there to a soaking tank and salting tables.

The balance of the heading operations are conducted on the lower level and again the work flow is expedited by a table top conveyor. At the same general station, ham facings are inspected for glandular growths, tongues trimmed, kidneys and snouts washed.

In the arrangement of the viscera pulling station, space was saved by facing the small gut pullers with the bung trimmers. The bung pullers are in line with the bung trimmers who are on a lower level. Facing the trimmers, but on a higher level, are the small gut pullers.

Construction of the killing floor was an achievement in engineering planning and coordination with the production and mechanical departments. The new floor was raised 4 ft. from the old level. No production time was lost in pouring the new floor, although many improvised work stations had to be established. Construction activity was conducted over long weekends.

Although the killing floor overhead finger conveyor system is new, it was coordinated with an older individual shackle system employed by the packer. At the gambrelling station individual trolleys are inserted in the gam cords of each leg and these are hooked on each end of a metal gambrel-trolley unit. At the final station on the killing floor the leg trolleys are transferred to the rail and the gambrel and its trolley return.

The split individual sides travel to the hot hog coolers. A flank spreader is inserted in each side. Management states that flank spreading is the most positive method of eliminating marrow stains on the ham bone. If flank spreaders are not used the heat and moisture are trapped by the loose flank within the base of the ham and give the aitch bone a stained appearance when the ham is cured and smoked. All work stations in the killing and hot offal rooms which require elevation are equipped with a non-skid steel plating.

The floor of the new killing room is concrete properly pitched for good drainage. The hot offal floor, however, is paved with vitrified brick. Walls are either glazed tile in areas subject to splashing or Portland cement, steel trowel-finished, in areas less subject to splashing. Construction was done under the supervision of T. A. D. Jones, manager of technical services, and Paul Borders, chief engineer.

Equipment credits: Overhead conveyors, Link-Belt Co., Chicago; viscera inspection conveyor table, Allbright-Nell Co., Chicago; jaw pulling-head splitting, Cincinnati Butchers' Supply Co.

PLANT OPERATIONS

Ideas for Operating Men

STOCKINETTING BUTTS

A more attractive product and a faster butt stockinnetting operation are the principal advantages gained by the metal tying of butt stockinnetting, H & M Provision Co., Inc., Chicago, finds.

This firm processes smoked butts which are sold unwrapped or in stockinnettes. The cured butts are stuffed into individual stockinnettes for the smoking operation.

It was noted by management that even though the operator shook the butt to the bottom of the stockinnette, the

be used by meat plants that do. Properly formed in the stockinnetting operation, when the cure-soaked butts are pliable, the butts would lend themselves to easier wrapping in the subsequent packaging operation.

Charles Pucks, general manager of H & M, advises that the metal tie procedure also expedites the treeing operation. Without the metal tie, the operator formerly knotted the stockinnette above the butt, placed the unit in position and held the knot as the butt portion was pulled down to bind the knot. Now, the employee twirls the end of the stockinnette around the tree frame with one fast flip to secure the loose stockinnetting. (Note butt at lower right of Photo 3).

A three man crew performs the stockinnetting operation in the H & M plant. One man picks the cured butts from the



PHOTOGRAPH NO. 1

upper part had an unattractive appearance. The looseness of the stockinnette at this point permitted the meat to retain its natural shape, the tip appearing as an addition to the butt rather than as part of it.

To give the butt a compact appearance, the plant now employs a metal fastening technique. The stockinnetted butt is pushed to a Bostitch operator who shakes the butt down and draws the long end of the stockinnette taut by simply giving the butt a spin. Then, holding the twisted stockinnette and the butt tightly, the operator metal-ties the twist with the Bostitch machine at the very tip of the meat. The taut stockinnette forms the butt into a compact piece of meat which holds its shape during smoking and cooling and retains its shape when removed from the stockinnette. (See Photo 1).

While H & M does not wrap its smoked butts, the same technique could



PHOTOGRAPHS NOS. 2 AND 3

washing truck and places them on the feedway of the Mepaco stuffing machine. The second operator threads the stockinnette onto the stuffing frame and stuffs out the butt. The third man draws the stockinnette taut, metal ties it and places it on the smokehouse tree. The gang stuffs out 250 pieces per hour. (See Photograph Number 2).



Potato Chips

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● Limited stability has, in the past, prevented the potato chip manufacturer from taking advantage of lard's economy and superior flavor. With the development of TENOX, however, this is no longer true.

Excellent frying mixtures result from combinations of TENOX-stabilized lard and various vegetable oils and fats. For instance, a 40% lard—60% vegetable shortening mixture stabilized with TENOX II produces potato chips whose shelf life, as measured in a Schaal Oven, is over half again as long as that of chips fried in the most stable frying oil now available (a highly hydrogenated vegetable oil).

Last month the manufacturers of potato chips heard about TENOX-stabilized lard at their national convention. They read about it in the industry's official publication. Informative booklets have been distributed to these potential customers of yours, telling of the advantages of lard stabilized with TENOX.

If you are interested in selling your lard in this new market we will be pleased to help. Write to us for selling aids. TENNESSEE EASTMAN CORPORATION, Subsidiary of Eastman Kodak Company, KINGS-PORT, TENNESSEE.

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NEW EQUIPMENT *and Supplies*

MEAT CUTTING BAND SAW

A new type band saw blade that needs no resharpening has been developed by the L. S. Starrett Co., Athol, Mass. Employing a special "skip-tooth" design, with widely spaced teeth, the blade is

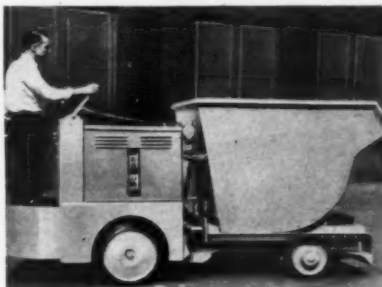


said to retain its cutting efficiency until worn out. The cost of replacement is less than the cost of repeated resharpening on other blades, the maker states. Band changing, consequently, is reduced to a minimum.

The new blades are only .018-in. thick, which greatly reduces waste and shrinkage in cutting. They are made with a hard cutting edge and flexible back. The blades come in 1/2- and 3/4-in. widths with four and five teeth per inch, respectively.

GRAVITY DUMP TRUCK

The Mercury Manufacturing Co., Chicago, has announced the design and production of a new battery powered electric end dump burden carrier truck. Designed for bulk handling, the body dumps by gravity when released by means of a lever convenient to the operator's position. Body dumps cleanly and returns to latched lever position when emptied. The truck has a body



capacity of 1 1/2 cu. yds. and a rated capacity of 6,000 lbs. The truck chassis retains all of the design features of Mercury lift trucks including four-wheel lever type steering, double reduction drive axle, semi-elliptic spring suspension and mechanical contactor travel controller. Model designation is A-1015-9 for this end dump burden gravity dump truck.

ALUMINUM BOX-TYPE TRUCK

An all-aluminum box-type truck is being introduced by Tobey Manufacturing Corp., El Segundo, Calif. The truck pictured here measures 24 in. by 48 in. by 33 in. in height, and weighs only 95 lbs. including the 5-in. Airlite wheels mounted in Aerol casters.

The frame is made of high tensile strength aluminum alloy angles. Panels are aluminum alloy sheet, flush riveted so that all inside surfaces are smooth. These trucks are non-magnetic and non-sparking. They require no paint and are said not to rust, splinter, or absorb

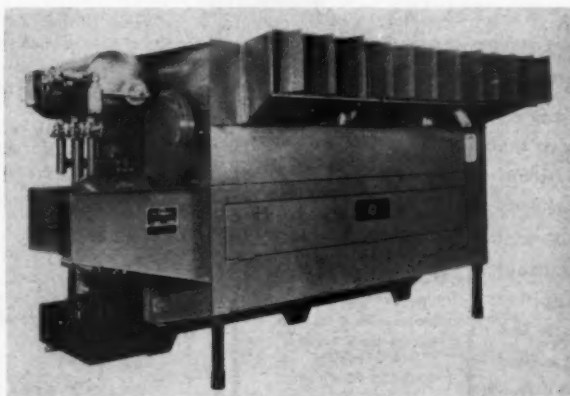


odors. The trucks can be washed down and steam cleaned. Where the truck is apt to come in contact with acids, it will not corrode or deteriorate. Tobey trucks are available in all sizes and capacities. They can also be had with one or more sides hinged and completely collapsible for easy stacking.

DEVELOP "LOW HEAD ROOM" SPRAY DECK COOLERS

Niagara Blower Co., New York City, has announced a new series of spray fan coolers for convenient installation in refrigerated rooms where high capacity is required but ceiling height is restricted. In the new "low head room" design

the fan section is located on the side of the unit instead of on its top as in conventional practice. The air enters the spray section at the top; it is chilled in passing down thru the spray and over the refrigerant coils; it enters the fan section at the bottom and is discharged from the side at the top. When refrigerant temperatures below freezing are used, the process is kept free from frost, ice, or from freezing by the use of brine or Niagara "No Frost" liquid in the sprays.



Five unit sizes are produced at present, with capacities ranging from 1,680 to 11,000 c.f.m. of chilled air. The maximum height is 72 in. Floor space required ranges from 16 sq. ft. to 72 sq. ft. Because of improved efficiency in air travel, this new type cooler is said to deliver more air at lower power consumption than do conventional vertically arranged coolers.

NEW CLEANSING AGENT

A new cleanser, prepared especially for use in meat-processing plants, has been announced by the Koch Butchers' Supply Co. of Kansas City, Mo. Named High-Voltage because of its powerful ingredients, the cleanser is a highly concentrated granular compound which does its work by contact. This feature is said to greatly reduce the need for scrubbing or wiping, and is designed to save labor costs as well as time.

High-Voltage is especially adapted for cleaning such sausage-room equipment as choppers, silent cutters, tubs, trucks, and tables. It also attacks smoke residues vigorously, thus simplifying the cleaning of smokehouses and smokehouse equipment by practically dissolving the tars and resins that are deposited in the smoking operation, the maker states. Working equally well in hard or soft water, Hi-Voltage dissolves almost instantly. It never leaves scum, according to tests made in the Koch

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- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loin
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

laboratories, and contains no toxic substances or abrasives.

PAPER DISPENSING TRUCK

A unique truck for transporting and dispensing wrapping paper about meat packing and other processing plants is now available. While its primary func-



tion was intended to reduce labor and time required to line refrigerator cars, the truck is equally useful as a portable dispenser for any use within a plant. The truck reportedly enables one man to line a refrigerator car in half the time normally required for two men.

The truck is built of seamless steel tubing of welded construction, soft rubber tired composition wheels with a self-lubricating bearing and a spring steel cutter bar arm. Two sizes are available: Model No. 48, which handles rolls of paper from 9 to 14 in. in diameter and from 36 to 48 in. in width, and Model No. 60HD, which handles rolls up to 15 in. in diameter and from 48 to 60 in. in width. The E. G. James Co., Chicago, is the exclusive distributor of this truck to the meat packing and food industries.

NEW HAM BOILER MODEL

Ham Boiler Corporation, Port Chester, N.Y., maker of Adelmann ham boilers, has introduced a new "pear shaped" stainless steel model. The "pear shape" has long been popular in the New York metropolitan area (particularly with the delicatessen trade) for production of so called "short-cut hams." The boiler is available in two sizes, the E2WE for 12-14 lbs. and the E2WDE for 14-16 lbs. Like all Adelmann ham boilers, these two feature elliptical springs, self-sealing cover, simplicity and speed of operation, and are easily cleaned.

ALLOY MEAT CONTAINERS

McClintock Manufacturing Co., Los Angeles, Calif., is producing two new alloy meat containers. These multipurpose pans measure 12½x24 in. and are 4 and 2½ in. deep, respectively. According to the maker the pans will not chip or crack.

Weekly Meat Output Still Declining but at Slower Rate; 4% Off Year Ago Total

MEAT production under federal inspection in the week ended February 4 totaled 301,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter operations continued to show some decline and meat production was down 6 per cent from 321,000,000 lbs. reported for the preceding week and 4 per cent below

000 head, compared with 97,000 in the preceding week and 104,000 in the same week last year. Output of inspected veal in the three weeks under comparison was 10,600,000, 10,600,000 and 10,800,000 lbs., respectively.

Hog slaughter of 1,139,000 head was 8 per cent below 1,240,000 reported for the preceding week, but 2 per cent above

previous week and 266,000 in the same week last year. Production of lamb and mutton in the three weeks under comparison amounted to 10,200,000, 10,700,000 and 12,000,000 lbs., respectively.

DECEMBER ANIMAL FATS

December factory production of animal fats has been reported by the U. S. Department of Commerce, in pounds, as follows (with the comparative November figures in parentheses): Lard*, rendered, 260,000,000 (225,000,000), refined, 137,000,000 (148,000,000); tallow, edible, 7,227,000 (8,365,000), inedible, refined, 1,081,000 (1,182,000); tallow, inedible, 111,063,000 (104,408,000), inedible, refined, 25,051,000 (28,599,000); grease other than wool, 55,088,000 (54,081,000); wool grease, 847,000 (780,000); neatsfoot oil, 179,000 (236,000).

Factory consumption on the same basis was: Lard, refined, 2,181,000 (3,633,000); tallow, edible, 2,974,000 (4,082,000), inedible, refined, 1,203,000 (1,185,000); tallow, inedible, 92,846,000 (102,276,000), inedible, refined, 21,598,000 (24,746,000); grease other than wool, 43,794,000 (42,911,000); neatsfoot oil, 394,000 (269,000).

Warehouse stocks at the close of December, compared with November 30 stocks, were: Lard, rendered, 99,658,000 (48,292,000), refined, 30,927,000 (24,046,000); tallow, edible, 4,073,000 (4,859,000), inedible, refined, 593,000 (625,000); tallow, inedible, 211,609,000 (197,195,000), inedible, refined, 29,370,000 (28,398,000); grease other than wool, 110,590,000 (111,657,000); wool grease†, 789,000 (755,000); neatsfoot oil, 908,000 (849,000).

*Refined lard production data represents federally inspected lard. †Held by wool scourers.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week Ended	Week ended February 4, 1950—with comparisons											
	Beef			Veal			Pork (excl. lard)			Lamb and mutton		
	Number	Prod. mil. lb.	1,000 mil. lb.	Number	Prod. mil. lb.	1,000 mil. lb.	Number	Prod. mil. lb.	1,000 mil. lb.	Number	Prod. mil. lb.	Total meat mil. lb.
Feb. 4, 1950.....	234	127.8	138.6	101	10.6	1,139	152.6	216	10.2	233	10.7	320.9
Jan. 28, 1950.....	244	132.2	138.6	97	10.6	1,240	167.4	233	10.7	233	10.7	320.9
Feb. 5, 1949.....	258	138.6	138.6	104	10.8	1,116	152.7	266	12.0	266	12.0	314.1

AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Jan. 28, 1950.....	993	544	192	105	242	184	102	47	14.7	40.6
Jan. 21, 1950.....	960	542	200	109	245	185	100	46	15.2	46.3
Feb. 5, 1949.....	988	537	188	104	251	187	96	45	15.9	44.6

¹1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

315,000,000 lbs. recorded in the same week last year.

Cattle slaughter of 234,000 head was 4 per cent below 244,000 head reported for the preceding week and 9 per cent below 258,000 head in the corresponding week last year. Beef production was estimated at 127,000,000 lbs., compared with 132,000,000 for the preceding week and 139,000,000 in the week last year.

Calf slaughter was estimated at 101,-

the 1,116,000 kill recorded for the same week in 1949. Production of pork was estimated at 153,000,000 lbs., compared with 167,000,000 a week earlier and 153,000,000 in the same week last year. Lard production was 40,600,000 lbs., compared with 46,300,000 reported the previous week, and 44,600,000 lbs. processed in the week last year.

Sheep and lamb slaughter of 216,000 head compared with 233,000 head in the

CUTTING RESULTS AGAIN MINUS DUE TO RISING LIVE HOG COSTS

(Chicago costs and credits, first three days of week.)

For the third consecutive week live hogs and pork products at Chicago sold at higher levels than a week earlier, and live hog costs advanced further than product values, resulting in poorer cutting margins. All three weights tested cut with minus margins.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live	Price	Per cwt.	Per cwt.	Per cwt.	Pct. live	Price	Per cwt.	Per cwt.	Per cwt.	Pct. live	Price	Per cwt.	Per cwt.	Per cwt.
wt.	lb.	live	live	live	wt.	lb.	live	live	live	wt.	lb.	live	live	live
Skinned hams.....	12.6	41.8	\$ 5.27	\$ 7.57	12.6	41.6	\$ 5.24	\$ 7.36	12.9	39.5	\$ 5.10	\$ 7.15		
Picnics.....	5.6	25.0	1.40	2.03	5.5	23.2	1.28	1.79	5.3	23.4	1.24	1.73		
Boston butts.....	4.2	32.5	1.37	1.98	4.1	32.0	1.31	1.85	4.1	31.1	1.27	1.77		
Loin (blade in).....	10.1	37.0	3.74	5.40	9.8	34.9	3.42	4.85	9.6	32.4	3.11	4.34		
Bellevue, S. P.....	11.0	27.7	3.05	4.40	10.5	26.2	2.49	3.54	9.9	22.0	.86	1.21		
Bellevue, D. S.....					2.1	17.2	.37	.52	8.6	17.2	1.48	2.07		
Fat backs.....					3.2	6.8	.22	.31	4.6	7.8	.36	.50		
Plates and jowls.....	2.9	9.0	.26	.37	3.0	9.0	.27	.38	3.4	9.0	.31	.43		
Raw leaf.....	2.3	8.9	.21	.28	2.2	8.9	.20	.28	2.2	8.9	.20	.28		
F. & lard, rend. wt. 13.9	8.0	1.11	1.59	12.3	8.0	.99	1.38	10.4	8.0	.83	1.16			
Spareribs.....	1.4	28.8	.46	.66	1.6	24.3	.39	.56	1.6	16.8	.27	.37		
Regular trimmings.....	3.3	13.9	.46	.65	3.1	13.9	.43	.58	2.9	13.9	.40	.57		
Feet, tails, etc.....	2.0	8.7	.17	.25	2.0	8.7	.17	.24	2.0	8.7	.17	.24		
Offal & misc.....			.50	.72			.50	.70			.50	.70		
Total yield & value.....	69.5		\$18.00	\$25.90	71.0		\$17.28	\$24.34	71.5		\$16.10	\$22.52		
Per cwt. live					Per cwt. live					Per cwt. live				
Cost of hogs.....			\$17.67				\$17.20					\$16.64		
Condensation loss.....			.00				.78					.06		
Handling and overhead.....			.90									.71		
TOTAL COST PER CWT.....			\$18.57				\$18.07					\$17.41		
TOTAL VALUE.....			18.00				17.28					16.10		
Cutting margin.....			-.57				-.79					-.83		
Margin last week.....			-.41				-.53					-.35		

FIVE PACKERS USE LIFO

Five out of eleven major companies in the meat packing industry used the "last-in, first-out" (LIFO) method of inventory pricing last year, according to "Accounting Techniques Used in Published Corporate Annual Reports," a study published by the American Institute of Accountants. The LIFO method is based on the assumption that the goods sold will be at the price of the most recent purchases.

The five companies who used all or part of the LIFO method were: Armour and Company, Oscar Mayer & Co., John Morrell & Co., Rath Packing Co., and Swift & Company. The prime purpose of the LIFO inventory method is to bring about, in the determination of profits in the financial accounts, a greater correlation between sales prices and costs.

At the present time the LIFO method is used principally in the oil, non-ferrous metal, textile, meat packing, chemical, leather, large steel, food and rubber industries. Ninety-six of the 525 firms mentioned in the study made some use of LIFO, but fewer companies adopted it this year than last.



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DIFFERENCE**

With **WHITE PEPPER** now at
about **\$1,000.00** per 350 lb. bbl.,
you can save considerably
if you use **FIRST SPICE'S**
pepper replacement **PEPPOLIN**.



You get about 6 bbls. of **PEPPOLIN** for
the price of 1 bbl. of **WHITE PEPPER**

- PEPPOLIN has been in use successfully for 10 years
- PEPPOLIN looks like pepper
- PEPPOLIN does the same job as pepper
- PEPPOLIN has the same pungency as pepper
- PEPPOLIN is available in black or white

Order Yours Today and Save!

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MIXING COMPANY, INC.

19 VESTRY ST. NEW YORK 13, N. Y. WOrth 4-5682-3

MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)	Feb. 7, 1950
Native steers—	per lb.
Choice, 600/800	51 @ 53
Good, 500/700	41½ @ 42½
Good, 700/900	40½ @ 41½
Commercial, 500/700	39 @ 42n
Utility, 400/500	31
Commercial cows, 500/800	31 @ 32
Can. & Cut. cows, north,	350/400 @ 30½
Polokna bulls, north,	600/700 @ 33½

STEER BEEF CUTS

(L.c.l. prices)	
Choice:	
Hinds & ribs	72
Hindquarters	64 @ 67
Rounds	46 @ 47
Loins, trimmed	1.12 @ 1.18
Loins & ribs (sets)	1.05 @ 1.10
Sirloins	40 @ 42
Forequarters	40 @ 42
Backs	42 @ 44
Chucks, square cut	37 @ 42
Ribs	90 @ 93
Briskets	38 @ 42

Good:	
Hinds & ribs	54
Hindquarters	47 @ 50
Rounds	43 @ 46
Loins, trimmed	68 @ 74
Loins & ribs (sets)	62 @ 68
Sirloins	36 @ 40
Forequarters	36 @ 40
Backs	38 @ 42
Chucks, square cut	37 @ 42
Ribs	50 @ 55
Briskets	38 @ 40
Navels	15 @ 22
Plates	23 @ 25
Hind shanks	20
Fore shanks	22
Bull tenderloins, 5/up	96 @ 99
Cow tenderloins, 5/up	96 @ 99

BEEF PRODUCTS

(L.c.l. prices)	
Tongues, No. 1, 3/up,	23 @ 27
fresh or frozen	
Tongues, No. 2, 3/up,	17 @ 19
fresh or frozen	
Brains	5½ @ 6
Hearts	19 @ 19½
Livers, selected	45 @ 46
Livers, regular	37½
Tripe, scalded	6 @ 6½
Tripe, cooked	7½ @ 7½
Kidneys	9½ @ 10
Lips, scalded	11 @ 11½
Lips, unscalded	7½ @ 8
Lungs	7½ @ 8
Melts	7 @ 7½
Udders	5 @ 5½

BEEF HAM SETS

(L.c.l. prices)	
Knuckles	45½ @ 46
Insides	47½ @ 48
Outsides	44 @ 45

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	28 @ 30
Veal brands, under 6 oz.	72 @ 75
6 to 12 oz.	74 @ 76
12 oz. up	83 @ 88
Calf tongues	22 @ 23
Lamb fries	67 @ 70
Or tails, under ¼ lb.	14
Over ¼ lb.	21 @ 22

WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs.	45½ @ 47½
wrapped	
Hams, skinned, 14/16 lbs.,	48½ @ 50½
ready-to-eat, wrapped	
Hams, skinned, 16/18 lbs.,	44 @ 45½
wrapped	
Hams, skinned, 16/18 lbs.,	46 @ 48½
ready-to-eat, wrapped	
Bacon, fancy trimmed,	39 @ 41
brisket off, 8/10 lbs.,	
wrapped	
Bacon, fancy, square cut,	35 @ 37
seedless, 12/14 lbs.,	
wrapped	
Bacon, No. 1 sliced, 1-lb.	43 @ 47½
open-faced layers	

CALF & VEAL—HIDE OFF

(L.c.l. prices)	
Choice, 80/150	48 @ 49
Choice, under 200 lbs.	46 @ 47
Good, 80/150	46 @ 47
Good, under 200 lbs.	46 @ 47
Commercial, 80/150	40 @ 43
Commercial, under 200 lbs.	39 @ 42
Utility, all weights	29 @ 32

CARCASS LAMBS

(L.c.l. prices)	
Choice, 40/50	48 @ 49
Good, 40/50	45 @ 46
Commercial, all weights	39 @ 40

CARCASS MUTTON

(L.c.l. prices)	
Good, 70/down	44 @ 45
Commercial, 70/down	41 @ 42
Utility, 70/down	39 @ 40

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/16 lbs.	42½ @ 43½
Pork loins, regular,	under 12 lbs. 38½ @ 39
Pork loins, boneless	54 @ 56
Shoulders, skinned, bone in,	under 16 lbs. 29½ @ 30
Picnics, 4/6 lbs.	28½ @ 29
Picnics, 6/8 lbs.	28½ @ 29
Boston butts, 4/8 lbs.	34 @ 34½
Boneless butts, c.t., 2/4	44½ @ 45½
Tenderloins	63 @ 67
Neck bones	8½ @ 8½
Livers	14½ @ 15
Kidneys	8½ @ 8½
Brains	6½ @ 7
Ears	7½ @ 8
Snouts, lean in	6½ @ 7
Feet, front	6½ @ 6½

SAUSAGE MATERIALS— FRESH

(L.c.l. prices)	
Pork trim., reg.	15 @ 15½
Pork trim., guar. 50% lean	15½ @ 16
Pork trim., spec.	
85% lean	26½ @ 26½
Pork trim., ex. 95% lean	41 @ 43
Pork cheek meat, trmd	28½ @ 29½
Pork tongues	18 @ 18½
Bull meat, boneless	42 @ 42½
Bon'le cow meat, f.c., 0, 0	41½ @ 42
Cow chucks, boneless	41½ @ 42
Beef trimmings, 85-90%	36 @ 36½
Beef cheek & head meat,	trmd. 27½ @ 28
Shank meat	40½ @ 41
Veal trimmings, bon'le	37½

SAUSAGE CASINGS

(F. O. B. Chicago)	
(L.c.l. prices quoted to manu- facturers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to	
1½ in., 180 pack	42 @ 47
Domestic rounds, over 1½	
in., 140 pack	60 @ 75
Export rounds, wide, over	
1½ in.	1.10 @ 1.35
Export rounds, medium,	
1½ to 1½	60 @ 70
Export rounds, narrow,	
1½ in. under	90 @ 1.05
No. 1 weasands, 24 in. up	10 @ 12
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	5 @ 6
Middles, select, wide,	
2 in.	1.05 @ 1.30
Middles, select, extra,	
2 @ 2¼ in.	1.10 @ 1.30
Middles, select, extra,	
2¼ @ 2½ in.	1.45 @ 1.50
Middles, select, extra,	
2½ in. & up	2.10 @ 2.30
Beef bungs, export No. 1	27 @ 30
Beef bungs, domestic	10 @ 24
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	23 @ 25
10-12 in. wide, flat	12 @ 14
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 29 mm. &	
dn.	3.40 @ 3.45
Narrow, mediums, 29 mm.	3.10 @ 3.40
Medium, 32 @ 35 mm.	2.30 @ 2.45
Spe. medium, 35 @ 38 mm.	1.60 @ 1.75
Wide, 38 @ 43 mm.	1.40 @ 1.60
Export bungs, 34 in. cut	28 @ 30
Large prime bungs,	
34 in. cut	16 @ 18
Medium prime bungs,	
34 in. cut	10 @ 12
Small prime bungs	9 @ 10
Middles, per set, cap off	45 @ 70

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	31 @ 34
Thuringer	67 @ 67
Farmer	67 @ 67
Holsteiner	74 @ 79
B. C. Salami	46 @ 46
B. C. Salami, new con.	37 @ 37
Genoa style salami, ch.	37 @ 37
Pepperoni	47 @ 47
Hotardella, new con.	60 @ 60
Italian style hams	60 @ 60
Cappiccio (cooked)	60 @ 60

ES

MBS

48 @49
45 @48
39 @45

TTON

AND
CTS

42 1/2 @ 40 1/2
38 1/2 @ 38
54 @ 56
in.
29 1/2 @ 30
36 1/2
34 1/2
44 1/2 @ 45 1/2
65 @ 67
8 1/2 @ 8 1/2
14 1/2 @ 15
8 1/2 @ 8 1/2
6 1/2 @ 7
7 1/2 @ 8
6 1/2 @ 7
6 1/2 @ 6 1/2

RIALS—

15 @ 15 1/2
in. 15 1/2 @ 16
36 1/2 @ 36 1/2
41 @ 43
28 1/2 @ 29 1/2
18 @ 19 1/2
42 @ 42 1/2
C. 40
41 1/2 @ 42
36 @ 36 1/2

INGS

go)
manufac-
(e.)

42 @ 47
1/2 @ 75
rex
1.10 @ 1.35
60 @ 70
90 @ 1.05
ap. 10 @ 12
p. 7 @ 8
5 @ 6

1.05 @ 1.30
1.10 @ 1.30
1.45 @ 1.50
2.10 @ 2.30
27 @ 30
19 @ 24

23 @ 25
12 @ 14
5 @ 7

3.40 @ 3.45
3.10 @ 3.40
2.30 @ 2.45
m. 1.00 @ 1.15
1.40 @ 1.60
at. 23 @ 30

16 @ 18
10 @ 15
9 @ 10
4.45 @ 70

AGE

81 @ 84
68
67
67
74 @ 79
68
81
67
47
69
66

11, 1950

FOR LUNCHEON MEAT WITH REAL MEAT FLAVOR!

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Improved Roller Process

NONFAT DRY MILK SOLIDS

Adds Appetite Appeal and Food Value

In luncheon meats it's the *taste that tells* . . . and SELLS! When you add LAND O'LAKES Improved Roller Process Nonfat Dry Milk Solids to your formulas, all of the good meat flavor is retained. Like meat, these milk solids are rich in protein and minerals. Thus nutrition as well as flavor is improved through the use of LAND O'LAKES Improved Roller Process Nonfat Dry Milk Solids.

Another advantage is its ability to blend completely and perfectly with spices and seasonings. This, too, steps up the quality of your luncheon meats, gives them the *taste that tells* . . . and SELLS!

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BIRMINGHAM, ALABAMA

DOMESTIC SAUSAGE

(L.C.L. prices)

Pork sausage, hog casings..36%	@38
Pork sausage, bulk.....	31 1/2
Frankfurters, sheep casings..44	@45 1/2
Frankfurters, hog casings.....	44
Frankfurters, skinless.....40	@41
Bologna, artificial casings.....	39
Smoked liver, hog bungs.....41	@43
New Eng. lunch, specialty..52	@33
Mixed luncheon spec., ch.....	45
Tongue and blood.....38	@37
Blood sausage.....32	@37
Sweet.....34	
Pellish sausage, fresh.....34	
Pellish sausage, smoked.....42	@48

SPICES

(Basic Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime.....	29	33
Resifted.....	31	35
Chili powder.....	36	37
Chili pepper.....	31	35
Cloves, Zanzibar.....	63	68
Ginger, Jam., unbl.....	56	61
Ginger, African.....	56	61
Occhin.....	1.28	1.19
Mace, fcy, Banda.....	30	26
Mustard, flour, fcy.....	26	26
Mustard, No. 1.....	48 @ 64	49
West India Nutmeg.....	72	65
Pepper, Cayenne.....	62	21
Red No. 1.....	1.58	1.98
Pepper, Packers.....	2.01	2.75
Pepper, white.....	1.58	1.66
Pepper, Black.....	1.58	1.66
Black Lampung.....	1.58	1.66

CURING MATERIALS

Owt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago...	\$ 8.89
Saltpeter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	11.00
Small crystals.....	14.40
Medium crystals.....	15.40
Pure rfd., gran. nitrate of soda.....	5.25
Pure rfd., powdered nitrate of soda.....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated.....	\$19.80
Medium.....	25.80
Rock, bulk, 40 ton cars, Detroit.....	10.90
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	5.75
Standard gran., f.o.b. refiners (2%).....	7.95 @ 8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	7.60
Dextrose, per cwt. in paper bags, Chicago.....	6.95

SEEDS AND HERBS

(L.C.L. prices)

	Whole	Ground
Caraway seed.....	20	25
Cominos seed.....	24	30
Mustard sd., fcy.....	21	..
Yel. American.....	19	75
Marjoram, Chilean.....	65	72
Oregano.....	21	25
Coriander, Morocco.....	17	20
Natural No. 1.....	68	74
Marjoram, French.....	1.00	1.15
Sage Dalmation.....		
No. 1.....		

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles February 7	San Francisco February 7	No. Portland February 7
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.....	\$44.00 @ 45.00	\$44.00 @ 45.00	\$44.00 @ 45.00
500-600 lbs.....	42.00 @ 43.00	43.00 @ 44.00	42.00 @ 43.00
Commercial:			
400-500 lbs.....	39.00 @ 41.00	40.00 @ 42.00	38.00 @ 41.00
Utility:			
400-500 lbs.....	35.00 @ 37.00	34.00 @ 38.00	35.00 @ 37.00
COW:			
Commercial, all wts.....	34.00 @ 35.00	35.00 @ 38.00	35.00 @ 37.00
Cutter, all wts.....	31.00 @ 32.00	30.00 @ 32.00	31.00 @ 32.00
FRESH CALF: (Skin-Off)			
Choice:			
200 lbs. down.....	44.00 @ 47.00	44.00 @ 47.00	46.00 @ 49.00
Good:			
200 lbs. down.....	46.00 @ 48.00	44.00 @ 47.00	46.00 @ 49.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.....	47.00 @ 48.00	46.00 @ 49.00	44.00 @ 46.00
50-60 lbs.....	46.00 @ 47.00	44.00 @ 46.00	43.00 @ 44.00
Good:			
40-50 lbs.....	45.00 @ 46.00	46.00 @ 49.00	44.00 @ 46.00
50-60 lbs.....	45.00 @ 46.00	44.00 @ 46.00	43.00 @ 44.00
Commercial, all wts.....	43.00 @ 45.00	42.00 @ 46.00	39.00 @ 41.00
Utility, all wts.....	41.00 @ 43.00	38.00 @ 42.00	36.00 @ 38.00
MUTTON (EWE):			
Good, 75 lbs. dn.....	30.00 @ 32.00	30.00 @ 32.00	24.00 @ 26.00
Commercial, 75 lbs. dn.....	30.00 @ 32.00	28.00 @ 30.00	22.00 @ 23.00
FRESH PORK CARCASSES: (Packer Style)			
50-120 lbs.....	27.50 @ 28.50	28.00 @ 30.00	28.00 @ 30.00
120-157 lbs.....	27.50 @ 28.50	28.00 @ 30.00	27.00 @ 29.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.....	39.00 @ 42.00	46.00 @ 48.00	44.00 @ 47.00
10-12 lbs.....	39.00 @ 42.00	44.00 @ 46.00	44.00 @ 47.00
12-16 lbs.....	38.00 @ 40.00	42.00 @ 44.00	42.00 @ 43.00
PICNICS:			
4-8 lbs.....	28.00 @ 32.00	28.00 @ 32.00	27.00 @ 29.00
PORK CUTS NO. 1:			
HAM, Skinned:			
12-16 lbs.....	46.00 @ 52.00	52.00 @ 54.00	50.00 @ 54.00
16-20 lbs.....	45.00 @ 51.00	50.00 @ 52.00	50.00 @ 52.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.....	34.00 @ 41.00	46.00 @ 48.00	46.00 @ 49.00
8-10 lbs.....	32.00 @ 40.00	44.00 @ 46.00	43.00 @ 46.00
10-12 lbs.....	32.00 @ 40.00	44.00 @ 46.00	43.00 @ 46.00
LARD, Refined:			
Therco.....	11.50 @ 13.00	13.00 @ 14.50	13.00 @ 13.50
50 lb. cartons & cans.....	12.50 @ 13.50	14.00 @ 15.00	14.00 @ 15.00
1 lb. cartons.....	13.50 @ 14.00	14.00 @ 15.00	14.00 @ 15.00

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EASY does it!

**When You
RENDER LARD**

With the New

KOCH

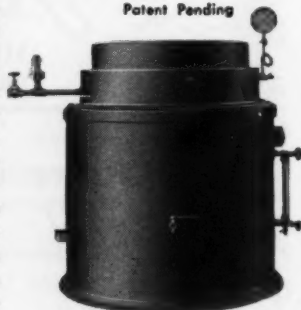
Bottom Draw-Off Lard Kettle!

Gas Fired
Steam Jacketed

Patent Pending

Just load the KOCH Kettle with cut-up fat and start it cooking. With automatic control* there is no need to watch it. The fat cannot possibly burn. Stirring is eliminated. When the batch is cooked - about 4½ hours - let the clear strained lard drain off by gravity through the handy valve. Save dripping and pumping with this draw-off - an exclusive KOCH feature. Thousands of these kettles in daily use in meat processing plants.

*Automatic Pressure
and Heat Control Available



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20th & McGEE • KANSAS CITY 8, MO.



**Standard STAINLESS
STEEL SPIRAL CHUTES**
Move Meat Cuts... Fast... at Low Cost

Scientifically designed, properly pitched, sanitary and easily cleaned Standard Stainless Spiral Chutes move meat cuts from upper to lower floors - fast - and with no time or power costs. Available in many sizes and types. Get complete information - send for Bulletin NP-20.

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

WEDNESDAY, FEBRUARY 6, 1950
REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	40n	40n
10-12	40n	40n
12-14	39½n	39½n
14-16	39n	39n

	Fresh or Frozen	S.P.
16-18	37½n	37½n
18-20	35½n	35½n
20-22	35½n	35½n

	Fresh or Frozen	S.P.
10-12	42¼ @ 42½	42¼n
12-14	42 @ 42½	42¼n
14-16	41¼	41¼n
16-18	39¾ @ 40	39¾ @ 40
18-20	38n	38n
20-22	38n	38n
22-24	38n	38n
24-26	37½n	37½n
26-30	34½n	34½n
25-up, No. 2's	33½b	...

	Fresh or Frozen	Cured
Regular plates	12n	12n
Clear plates	8n	8n
Square jowls	12	12 @ 12½n
Jowl butts	7¼ @ 8	7¼
S. P. jowls	8¼	8¼

LARD FUTURES PRICES

MONDAY, FEBRUARY 6, 1950

	Open	High	Low	Close
Mar.	10.32½	10.32½	10.20	10.32½b
May	10.30	10.30	10.17½	10.30a
July	10.42½	10.42½	10.32½	10.40a
Sept.	10.45	10.52½	10.42½	10.52½

Sales: 1,080,000 lbs.

Open interest at close Fri., Feb. 3rd: Mar. 414, May 323, July 146, Sept. 32; at close Sat. Feb. 4th: Mar. 413, May 306, July 146 and Sept. 34 lots.

TUESDAY, FEBRUARY 7, 1950

	Open	High	Low	Close
Mar.	10.30	10.30	10.20	10.30b
May	10.27½	10.32½	10.27½	10.27½
July	10.37½	10.37½	10.37½	10.37½
Sept.	10.45	10.52½	10.42½	10.52½n

Sales: 2,960,000 lbs.

Open interest at close Mon., Feb. 6th: Mar. 404, May 334, July 149 and Sept. 40 lots.

WEDNESDAY, FEBRUARY 8, 1950

	Open	High	Low	Close
Mar.	10.30	10.40	10.27½	10.40
May	10.27½	10.40	10.25	10.40a
July	10.42½	10.45	10.42½	10.45b
Sept.	10.45	10.52½	10.42½	10.57½b

Sales: 640,000 lbs.

Open interest at close Tues., Feb. 7th: Mar. 404, May 340, July 150 and Sept. 39 lots.

THURSDAY, FEBRUARY 9, 1950

	Open	High	Low	Close
Mar.	10.40	10.55	10.40	10.55a
May	10.40	10.55	10.40	10.55a
July	10.57½	10.57½	10.57½	10.57½
Sept.	10.60	10.65	10.60	10.65b
Oct.	10.55	10.62½	10.55	10.62½b

Sales: About 1,000,000 lbs.

Open interest at close Wed. Feb. 8th: Mar. 400, May 341, July 150 and Sept. 39 lots.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$12.62½
Refined lard, 50-lb. cartons, f.o.b. Chicago	12.87½
Kettle rend., tierces, f.o.b. Chicago	13.62¼
Leaf, kettle rend., tierces, f.o.b. Chgo.	13.62¼
Lard flakes	13.87½
Neutral, tierces, f.o.b. Chicago	14.25
Standard Shortening *N. & S.	18.00
Hydrogenated Shortening N. & S.	19.75

*Del'd.

PIGNICE
Fresh or Frozen

4-6	25¼	25¼n
4-8 range	24	24n
6-8	23¼ @ 23½	23¼n
8-10	23¼	23¼n
10-12	23¼	23¼n
12-14	23¼	23¼n
8-up, No. 2's	23¼	23¼n
Inc.	23¼	...

BELLIES
Fresh or Frozen

6-8	20¼	20¼n
8-10	20¼	20¼n
10-12	20¼	20¼n
12-14	20¼	20¼n
14-16	20¼	20¼n
16-18	20¼	20¼n
18-20	19¼ @ 20	19¼n

GR. AMN. BEL.
D.S. BELLEN

18-20	18n	18n
20-25	18	18n
25-30	17½n	17½n
30-35	15n	15
35-40	14½n	14½n
40-50	14½n	14½n

FAT BACKS
Green or Frozen

6-8	7¼	7¼n
8-10	7¼	7¼n
10-12	8	8n
12-14	8	8n
14-16	9	9n
16-18	10	10n
18-20	10½	10½n
20-25	10½	10½n

DECEMBER CANADIAN SLAUGHTER

In its report of December 1949 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 158.2 lbs.; cattle, 478.2 lbs.; calves, 147.6 lbs., and sheep and lambs, 49.3 lbs. These weights compare with 163.1, 466.9, 148.1 and 47.1 lbs., respectively, in December a year earlier. The numbers of livestock slaughtered during the two months were:

	Dec. 1949	Dec. 1948
Cattle	112,663	128,400
Calves	35,294	34,233
Hogs	521,162	376,429
Sheep	33,246	43,324

Total 1949 slaughter, compared with 1948, was reported as follows:

	1949	1948
Cattle	1,439,489	1,480,883
Calves	766,277	787,410
Hogs	4,068,609	4,487,646
Sheep	629,713	766,943

CORN-HOG RATIO

The corn-hog price ratio at Chicago for the week ended February 4 for barrows and gilts was 13.1, compared with 12.5 a week earlier and 15.0 a year earlier.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Lard
Feb. 4	10.37½n	8.87½n	8.87½n
Feb. 6	10.42½	8.75n	8.25n
Feb. 7	10.40a	8.87½b	8.87½n
Feb. 8	10.40n	8.87½n	8.87½n
Feb. 9	10.55n	8.87½b	8.87½n

rozen S.P.
25 1/2
25 1/2
25 1/2
25 1/2
25 1/2

Cured
21 1/2
25 1/2
25 1/2
25 1/2
25 1/2
25 1/2
21 1/2

D.S.
BELLIES
Clear
18 1/2
18 1/2
17 1/2
17
14@14 1/2
14@14 1/2

Cured
7 1/2
7 1/2
8
8 1/2
9
10
10 1/2
10 1/2

CANADIAN TER

December
livestock in
Canada.
Department of
the aver-
age of hogs
slaughtered,
478.2
lbs., and
49.3 lbs.
compare with
47.1
in Decem-
ber. The num-
ber of hogs
slaughtered
in this were:

Dec.	1948
1	123,400
2	34,233
3	376,429
4	43,324

1948
1,499,883
787,410
4,487,649
768,943

RATIO

Price ratio at
week ended
Marrows and
compared with
15.0 a

PRICES

S. Lard	Bay Leaf
Loose	8.37 1/2
8.7 1/2	8.37 1/2
7.5	8.25
8.7 1/2	8.37 1/2
8.7 1/2	8.37 1/2
8.7 1/2	8.37 1/2

Wonder White*



*Sells Your Lard!

...in the store and in the kitchen!

Here's a powerful merchandiser for your lard ... WONDER WHITE... the lard carton that stays a pure, appetizing white throughout the life of the carton! Absolutely stain and grease resistant, WONDER WHITE is a whiter, brighter carton with lasting customer appeal!

Brand designs stand out on this brilliant white surface ... attract customers ... sell your brand! WONDER WHITE's clean brightness sells in the store ... and its lasting whiteness keeps customers sold on your brand in the home! Let WONDER WHITE build your lard sales!

*** Wonder White ... THE NEW LARD CARTON! ***

WONDER WHITE is specially treated to resist stain and grease penetration. It's made from solid bleached paperboard ... white inside and out ... white through and through! Special wax coating gives extra brightness to brand designs. WONDER WHITE cartons "break" clean and sharp on score lines ... perfect for high speed automatic machines!

WONDER WHITE is laboratory tested ... plant tested ... market tested! We invite you to make your own test! Prove to yourself WONDER WHITE's superiority over all other types of lard cartons! Samples available without cost or obligation. Ask your Marathon salesman for details, or write to Marathon Corporation, Menasha, Wisconsin.

Protective Packaging FOR AMERICA'S FINEST FOODS

MARATHON



JAMISON COLD STORAGE DOORS at MERCHANTS REFRIGERATING COMPANY

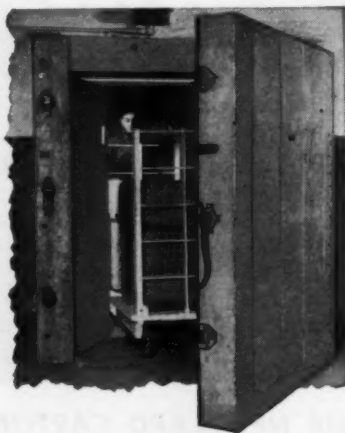


LARGE OPENINGS PERMIT USE OF TRUCKS

Speedy handling in and out of storage is possible by use of trucks that pass in and out of the large openings equipped with equally large Jamison-built doors.

FROZEN ORANGE JUICE COMING FROM -10° F.

The vestibule doors swing open to leave a truck load of frozen orange juice pass through. The overlap type Super Freezer Door is metal clad and is equipped with two Jamison E-Z-Open Fasteners.



JAMISON COLD STORAGE DOOR CO. • Hagerstown, Md.



The oldest and largest builder of cold storage doors in the world.

MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)	Feb. 8, 1950
Choice	51% @ 58%
Good	44 @ 51
Commercial	39% @ 45
Canner & cutter	31 @ 36
Bologna bulls	35% @ 36%

BEEF CUTS

(l.c.l. prices)	
Choice:	
Hinds & ribs	.64 @ .68
Rounds, N. Y. flank off	.47 @ .50
Hips, full	.62 @ .65
Top sirloins	.58 @ .62
Short loins, untrimmed	.1.10 @ 1.20
Chucks, non-kosher	.40 @ .42
Ribs, 30/40 lbs.	.80 @ .90
Good:	
Hinds & ribs	.52 @ .57
Rounds, N. Y. flank off	.45 @ .47
Hips, full	.52 @ .55
Top sirloins	.54 @ .58
Short loins	.55 @ .59
Chucks, non-kosher	.38 @ .40
Ribs, 30/40 lbs.	.54 @ .65
Briskets	.34 @ .37
Flanks	.16 @ .18

FRESH PORK CUTS

(l.c.l. prices)	Western
Hams, regular, 14/down	.41 @ .42
Hams, skinned, 14/down	.44 @ .44
Picnics, 4/8 lbs.	.26
Bellies, sq. cut, seedless,	
8/12 lbs.	.28% @ .30
Pork loins, 12/down	.40% @ .40%
Boston butts, 4/8 lbs.	.35 @ .35%
Spareribs, 3/down	.30% @ .32
Pork trim, regular	.16 @ .17
Pork trim, ex. lean, 95%	.42 @ .44

(l.c.l. prices)	City
Hams, regular, 14/down	.45 @ .48
Hams, skinned, 14/down	.43 @ .46
Shoulders, N. Y., 12 down	.32 @ .33
Picnics, 4/8 lbs.	.28 @ .30
Boston butts, 4/8 lbs.	.37 @ .40
Pork loins, 12/down	.42 @ .44
Spareribs, 3/down	.34 @ .37
Pork trim, regular	.14 @ .17

FANCY MEATS

(l.c.l. prices)	
Veal breads, under 6 oz.	.65
6 to 12 oz.	.80
12 oz. up	1.00
Beef kidneys	.30
Beef livers, selected	.78
Lamb fries	.55
Oxtails, under 1/2 lb.	.16
Oxtails, over 1/2 lb.	.35

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, FEBRUARY 8, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$52.50-55.00
700-800 lbs.	53.00-55.50

Good:

350-500 lbs.	None
500-600 lbs.	41.50-45.00
600-700 lbs.	41.50-45.00
700-800 lbs.	41.50-45.50

Commercial:

350-600 lbs.	36.00-40.00
600-700 lbs.	36.00-40.00

Utility:

350-600 lbs.	None
--------------	------

COW:

Commercial, all wts.	32.00-34.00
Utility, all wts.	31.00-32.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL—SKIN OFF:

Choice:	
80-110 lbs.	48.00-52.00
110-150 lbs.	48.00-52.00
Good:	
50-80 lbs.	None
80-110 lbs.	46.00-48.00
110-150 lbs.	46.00-48.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lt. fat in	
100 to 135 lbs.	26% @ 27%
137 to 153 lbs.	26% @ 27%
154 to 171 lbs.	26% @ 27%
172 to 188 lbs.	26% @ 27%

LAMBS

(l.c.l. prices)

Choice lambs	.43 @ .58
Good lambs	.42 @ .55
Legs, gd. & ch.	.56 @ .62
Hindsaddles, gd. & ch.	.55 @ .64
Loins, gd. & ch.	.60 @ .65

MUTTON

(l.c.l. prices)

Good, under 70 lbs.	.27 @ .28
Comm., under 70 lbs.	.25 @ .27

VEAL—SKIN OFF

(l.c.l. prices)

Choice carcass	.48 @ .52
Good carcass	.46 @ .48
Commercial carcass	.34 @ .44
Utility

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	.14
Breast fat	.2
Edible suet	.2%
Inedible suet	.3%

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during December 1949 bought at stockyards and direct were as follows:

	Dec. 1949	Nov. 1949	Dec. 1948
	Per cent	Per cent	Per cent
Cattle—			
Stockyards	77.3	77.9	76.9
Other	22.7	22.1	23.1
Calves—			
Stockyards	60.2	59.5	60.2
Other	39.8	40.5	39.8
Hogs—			
Stockyards	37.0	40.6	35.5
Other	63.0	59.4	64.5
Sheep and lambs—			
Stockyards	61.6	61.2	64.0
Other	38.4	38.8	36.0

ork

28
fat in
20 1/2 @ 27 1/2
20 1/2 @ 27 1/2
20 1/2 @ 27 1/2
20 1/2 @ 27 1/2

43 @ 58
42 @ 58
56 @ 62
55 @ 64
60 @ 65

Western
27 @ 29
25 @ 27

FF

Western
45 @ 52
46 @ 48
34 @ 44

AT

.....1 1/2
.....2
.....2 1/2
.....2 1/2

PPLY

livestock
December
ockyards
ollows:

Nov. 1949	Dec. 1948
Per-	Per-
cent	cent
7.9	76.9
2.1	26.1

0.5	60.2
0.5	39.8

0.6	35.5
0.4	64.5

1.2	64.0
8.8	36.0

ORK

34.00-38.00
38.00-43.00
39.00-44.00
None

None

None
None
48.00-51.00
44.00-48.00

None
None
45.00-48.00
42.00-45.00
40.00-46.00
None

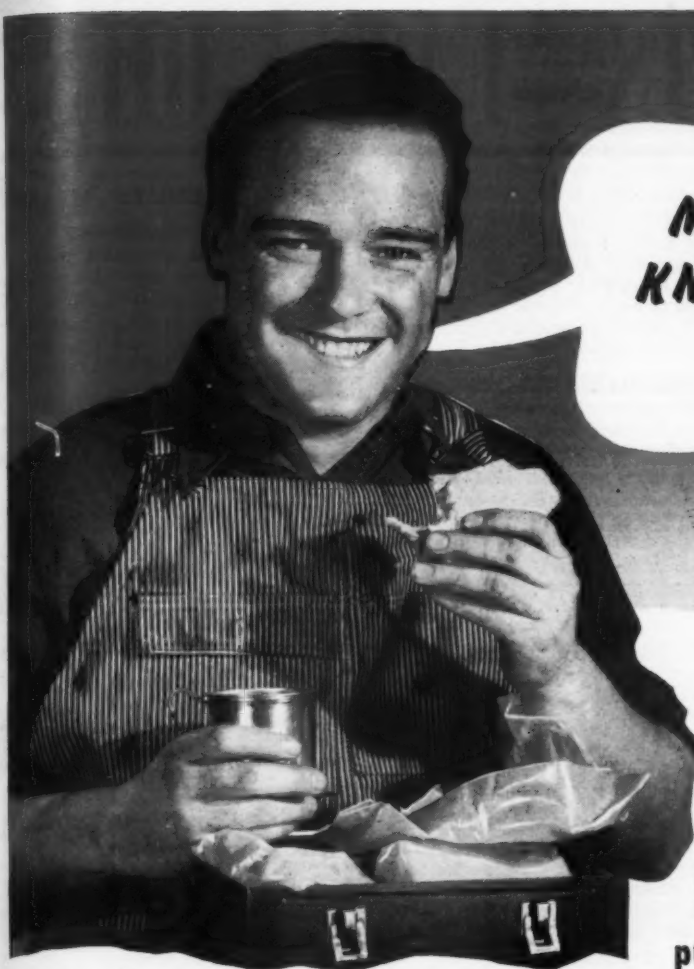
down:
27.00-29.00
25.00-27.00
None

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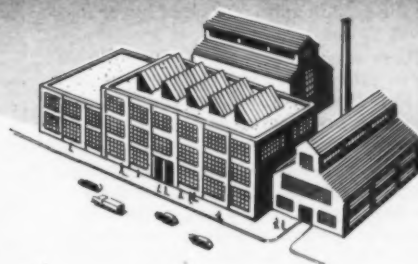
39.00-41.00
39.00-41.00
37.00-39.00
33.00-36.00

34.00-36.00
44.00-46.00
31.00-34.00

11, 1950



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KNOWS WHAT
I LIKE!**



Mayer's
SPECIAL SEASONINGS
put your brand in his lunch box

Your customers know what they like! H. J. Mayer knows too *because we know your customers* . . . whether they are the boys who carry their lunch . . . or the folks on the farm . . . whether you sell to the deep South, the wide open West, down East or up North.

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Mayer's Special Seasonings are compounded from the world's choicest *natural* spices, expertly refined, ground and blended. Yet you will actually *save* money using them . . . because they eliminate the uncertainty and high labor cost of mixing your own preparations. Write today for complete information.

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Cure for hams, bacon, sausage meat and meat loaves.*

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"The Man You Know"

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Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Thursday, February 9, 1950.

The tallow and grease markets were quiet to dull this week. Trading was generally at a standstill because of a deadlock over values with buyers and sellers $\frac{1}{4}$ @ $\frac{1}{2}$ c apart.

Soapers showed some interest early in the week in choice white grease at 6c and a little was reported to have sold on this basis and fractionally lower. However, producers generally were holding for 6 $\frac{1}{4}$ c in spite of lack of buyer interest at this level.

There was a flurry of interest Tuesday in fancy tallow for export at about the list. Trading in tallows and greases at midweek was about at a standstill.

TALLOW: Edible tallow was quoted Thursday (carlots delivered consuming points) at 6 $\frac{1}{2}$ @7c n; fancy, 6 $\frac{1}{2}$ @6 $\frac{1}{2}$ c nominal; choice, 6c nominal; prime 5 $\frac{1}{2}$ c nominal; special, 5 $\frac{1}{2}$ @5 $\frac{1}{2}$ c nominal; No. 1, 5 $\frac{1}{2}$ @5 $\frac{1}{2}$ c nominal; No. 3, 5 $\frac{1}{4}$ @

5 $\frac{1}{2}$ c nominal; No. 2, 4 $\frac{1}{2}$ c nominal.

GREASES: Quotations on Thursday were as follows: choice white grease, 6@6 $\frac{1}{4}$ c nominal; A-white, 5 $\frac{1}{2}$ @5 $\frac{1}{2}$ c n; B-white, 5 $\frac{1}{2}$ @5 $\frac{1}{2}$ c nominal; yellow, 5 $\frac{1}{2}$ @5 $\frac{1}{2}$ c n; house, 5 $\frac{1}{4}$ c n; brown, 4 $\frac{1}{2}$ c nominal; brown (25 acid), 4 $\frac{1}{2}$ c n.

FERTILIZER PRICES

BASE NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$48.00
Blood, dried 10% per unit of ammonia	7.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	7.00
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4 $\frac{1}{2}$ % and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 10% per unit	.70
Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	\$1.50

EASTERN FERTILIZER MARKET

New York, February 9, 1950.

Trading was on a reduced scale this week with several cars of cracklings moving at \$1.50, f.o.b. New York.

No sales of wet rendered tankage or blood were reported, and this market was very dull since buyers awaited further developments.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	11 $\frac{1}{4}$ n
Southeast	11 $\frac{1}{4}$ n
Texas	11 $\frac{1}{4}$ n
Corn oil, in tanks, f.o.b. mills	12pd
Sorbean oil, in tanks, f.o.b. mills	
Midwest	11 $\frac{1}{4}$ pd
Peanut oil, f.o.b. Southern Mills	13 $\frac{1}{2}$ pd
Coconut oil, Pacific Coast	14 $\frac{1}{4}$ n
Cottonseed foots	
Midwest and West Coast	1 $\frac{1}{2}$ n
East	1 $\frac{1}{2}$ n

OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable	24@25
White animal fat	24@25
Milk churned pastry	22
Water churned pastry	21

MEAT SCRAP PRODUCTION IN 1949 REACHES HIGH LEVEL

Production of meat scraps in 1949 totaled 590,772 tons and exceeded output in 1948 by 4 per cent and 1947 production by 7 per cent, according to figures released recently by the Bureau of Agricultural Economics, USDA. Tankage production of 178,703 tons in 1949 was

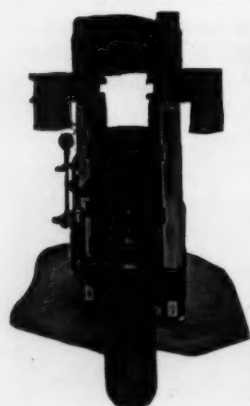
relatively large, although slightly smaller than in 1948.

The statistics below cover about 95 per cent of the nation's producing capacity. U. S. production of meat scraps and digester or feeding tankage, by months, 1946 through 1949, was as follows:

Month	MEAT SCRAPS (OR MEAT MEAL)			TANKAGE ¹ (DIGESTER OR FEEDING)				
	1946 Tons	1947 Tons	1948 Tons	1946 Tons	1947 Tons	1948 Tons	1949 Tons	1949 Tons
January	50,533	44,641	52,553	46,777	13,877	15,915	17,436	16,458
February	49,360	39,970	41,393	44,693	17,658	14,727	14,147	14,729
March	46,686	42,928	48,552	52,163	14,409	13,132	12,294	16,263
April	44,824	47,252	46,170	48,556	13,158	13,400	10,255	12,887
May	42,914	48,763	47,671	49,688	12,589	13,587	11,721	12,637
June	35,998	47,299	54,352	52,122	9,824	13,385	18,710	13,746
Total	270,265	270,853	285,091	293,909	81,495	84,148	84,553	86,160
July	40,985	45,717	46,540	47,457	10,103	12,316	15,262	14,187
August	49,148	42,895	49,029	51,454	12,403	12,442	14,690	15,453
September	52,740	42,443	46,953	50,494	9,145	12,989	15,139	14,445
October	38,813	50,352	48,277	48,487	9,532	14,609	15,856	14,870
November	44,451	48,183	48,660	49,119	15,187	16,463	18,420	16,229
December	42,751	50,939	51,275	49,732	17,542	14,841	19,593	17,329
Total	284,838	281,529	284,734	296,773	67,211	86,361	98,960	92,543
12 Months	519,103	552,382	570,425	590,772	148,706	170,507	183,513	178,703

¹Does not include tankage produced for fertilizer.

²Revised.



The New FRENCH CURB PRESS

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MORE GREASE
Purer GREASE
LESS REWORKING
GREATER CLEANLINESS

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Machinery Company

Piqua

Ohio

STEDMAN 2-STAGE HAMMER MILLS

Builders of Dependable
Machinery Since 1834

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 200 H.P.—capacities 500 to 40,000 lbs per hr.

STEDMAN FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.



for
REDUCING
PACKING
HOUSE
BY-PRODUCTS

BY-PRODUCTS MARKETS

(Chicago, Thursday, February 9, 1950.)

Blood

	Unit	Ammonia
Unground, per unit of ammonia.....		\$6.50

Digester Feed Tankage Materials

Wet rendered, unground, loose		7.50n
Low test	•	7.00@7.25n
High test	•	2.75
Liquid stick tank cars		2.75

Packinghouse Feeds

	Carlots	per ton
50% meat and bone scraps, bulk.....		85.00
55% meat scraps, bulk.....	95.00@108.00	
50% feeding tankage, with bone, bulk.....		87.50
60% digester tankage, bulk.....	95.00@105.00	
60% blood meal, bagged.....		140.00
65% special steamed bone meal, bagged.....		80.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia.....	6.50
Bone tankage, unground, per ton.....	37.50@40.00n
Roof meal, per unit ammonia.....	7.25

Dry Rendered Tankage

	Per unit	Protein
Cake.....	•	\$1.50@1.55n
Expeller.....	•	1.50@1.55n

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.75@2.00
Hide trimmings (green, salted).....	1.25@1.35
Skins and pizales (green, salted).....	1.50
Cattle jaws, skulls and knuckles.....	60.00@65.00
Pig skin scraps and trim, per lb.....	5¢

Animal Hair

	Per ton
Winter coil dried, per ton.....	\$100.00n
Summer coil dried, per ton.....	65.00@70.00n
Cattle switches.....	5¢@6n
Winter processed, gray, lb.....	12n
Summer processed, gray, lb.....	7n

*Quoted delivered basis.

Watch Classified page for good men.

VEGETABLE OILS

Thursday, February 9, 1950

The crude edible vegetable oils market steadied from its weak position late last week and continued firm throughout most of this week; however, the market was not very active.

The government, contrary to reports that they would buy 9,000,000 lbs. of crude soybean oil for Japan, did not participate in the soybean oil market. During the week the USDA confirmed a report that it had purchased 9,699,000 lbs. of crude soybean oil in the week ended February 3.

CORN OIL: Early in the week offerings were scarce at 13c. Later a few sales were reported at this price, which remained steady throughout the week.

SOYBEAN OIL: The market was firm Monday and stayed this way for the remainder of the week. The early asking price was 11c, with bids of 10½¢@10¾¢. By midweek, export buying in the market caused price advances of ½¢ over the opening bids. Thursday brought sales at 11¼¢, which was up ½¢.

PEANUT OIL: At the opening of the week peanut oil sold at 13¼¢ for export. After this domestic bids at 13½¢ were not sufficiently high to attract offerings. Then bids were raised and selling levels were established at 13½¢@14c. Later the market weakened and sales were made at 13½¢, which price, however, was still ¼¢ above last week.

COCONUT OIL: A quiet position en-

veloped the market. A few early sales were reported at 14¼¢ for February shipment. The market was nominal on Thursday at 14¼¢, steady.

COTTONSEED OIL: A firm market prevailed with early sales of 11@11¼¢ across the belt. The end of the week brought no sales and a nominal market of 11¼¢, unchanged from last week.

The New York futures quotations were:

MONDAY, FEBRUARY 6, 1950

	Open	High	Low	Close	Pr. cl.
Mar.	*13.25	13.31	13.16	*13.25	13.29
May	*13.15	13.24	13.07	*13.16	13.24
July	*13.12	13.19	13.05	*13.14	13.20
Sept.	*13.05	13.13	13.00	*13.08	13.14
Oct.	*12.65	12.69	12.65	*12.66	12.68
Dec.	*12.42	12.50	12.35	*12.40	12.42
Jan. '51....	*12.42			*12.40	12.42

Total sales: 130 contracts.

TUESDAY, FEBRUARY 7, 1950

	Open	High	Low	Close	Pr. cl.
Mar.	13.30	13.30	13.19	*13.22	13.25
May	13.21	13.21	13.12	13.12	13.16
July	*13.15	13.15	13.10	13.11	13.14
Sept.	13.05	13.08	13.05	*13.03	13.08
Oct.	12.70	12.70	12.70	*12.62	12.66
Dec.	*12.39			*12.35	12.40
Jan. '51....	*12.45			*12.20	12.40

Total sales: 83 contracts.

WEDNESDAY, FEBRUARY 8, 1950

	Open	High	Low	Close	Pr. cl.
Mar.	13.26	13.34	13.25	13.30	13.22
May	*13.15	13.30	13.17	13.25	13.12
July	*13.15	13.23	13.15	13.20	13.11
Sept.	13.09	13.15	13.09	13.11	13.03
Oct.	*12.62	12.75	12.75	*12.75	12.62
Dec.	*12.37			*12.47	12.35
Jan. '51....	*12.37			*12.47	12.20

Total sales: 143 contracts.

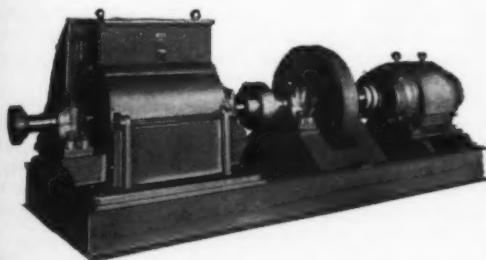
THURSDAY, FEBRUARY 9, 1950

	Open	High	Low	Close	Pr. cl.
Mar.	13.31	13.39	13.27	13.39	13.30
May	*13.16	13.34	13.15	13.33	13.25
July	13.16	13.31	13.16	*13.27	13.20
Sept.	13.10	13.24	13.10	13.20	13.11
Oct.	*12.65	12.78	12.78	*12.83	12.75
Dec.	*12.37	12.61	12.60	*12.66	12.47
Jan. '51....	*12.45			*12.60	12.47

Total sales: 244 contracts.

*Bid. †Nominal.

M&M MEAT GRINDERS

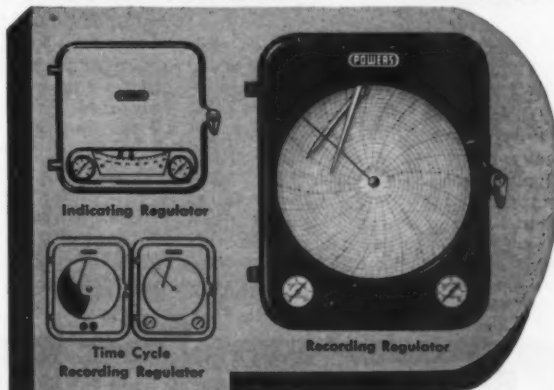


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HIDES AND SKINS

Both hide futures and cash market higher—Light cows most active and ½c higher—Kips sell steady—Market at close of week steady to strong—Market undertone good.

Chicago

PACKER HIDES: After three weeks of weakness and lower prices, the hide market finally developed a little strength this week. Two factors were considered largely responsible for this turnabout. First, last week's sales of nearly 75,000 light cows put the packers in a well sold position and removed a weight that has been overshadowing the market for some time. The second factor was the strong futures market. Beginning with last Friday the futures market was 80 to 130 points higher, and during that period nearly 200 contracts were sold, a high for some time.

The advance in the futures market brought traders into the cash market and a large part of the business during the week was attributed to this group. This was particularly true of the trading in light cows which was most extensive in an otherwise relatively inactive market. Approximately 22,000 light cows sold during the week on a range from 22½@24c, depending on the point, and consistently ½c higher than sales from the identical points during the preceding week. This heavy trading in light cows further cleared the market (after the sales of the previous week), and with the exception of some heavy hides which do not have too much influence, it was generally agreed that the market has returned to a position where the supply and demand are in better balance.

Other selling during the week was mainly confined to three classifications: heavy cows, heavy native steers and branded cows. Sales of heavy cows were scattered, and in seven sales a total of about 12,000 hides were moved at prices ranging from 18½@20c. While this range is steady with last reported sales, in some instances prices were actually

½c higher than last reported sales.

Branded cows were the second most active item during the week and sales of these were in excess of 15,000. Most of the selling was steady at 18½c, but a few lighter hides brought 19c, which was fractionally better than last previous sales. Heavy native steers were about equally active and nearly 13,000 of these were sold steady to ½c higher, at 18½@19½c. Car each of January and February butts were sold, with the January selection going at 18c and at ½c premium over the February. Both sales were higher than last sales, but the volume was not sufficient to give assurance that this market would hold. However, on the basis of the general market structure, the market is being quoted 17½c, equal to the sale of the February hides.

OUTSIDE SMALL PACKER: Notwithstanding the improvement in the big packer market, the small packer and country packer markets during the early part of the week had not experienced any noticeable change. Buying interest was focused almost entirely on light hides and these were easily moved, while heavy hides, as has been the situation for the last few weeks, were draggy and difficult to sell.

Opinion differs on the size of outside holdings but it is generally agreed that they are sufficient for the present and any anticipated demand. The prices in this market were about steady with 40 to 42-lb. average hides quoted at about 21c, 50 to 52-lb. about 19c, and 60 to 62-lb. about 17½c, with premiums being paid for certain points and trims.

Small packer hide sales were limited again this week with only two trades reported. The largest sale, made from a northern point, involved 2,500 heavy cows which moved at 19½c, Chicago freight equalized. In addition, a light car of branded cows sold at 18½c, also from a northern point and price figured Chicago basis; both February takeoff.

PACIFIC COAST: There was little to report from this area. Last week's sell-

ing alleviated the supply position here, and with strength developing in the big packer market, packers were content and able to wait for a more favorable situation. In some instances offerings were quoted ½c above last sales, but no sales of any consequence developed.

CALFSKINS AND KIPSKINS: Thursday, for the first time in several weeks, a rather heavy trade developed in northern kipskins. Three big packers were involved, and the sales totaled nearly 23,000 hides. For the past two weeks a large part of the skins that were sold Thursday had been offered at 42½c and at 37½c for the overweights, while tanners had been bidding 2½c under this figure.

As sales were finally negotiated at the packers' asking price and not at the tanners' bid levels, it was a victory for packers, their first in some time.

The rest of this market was quiet, but was quoted steady basis; packers had little in the way of offerings to test it, but by the same token there was not much inquiry reported. Skunks were scarce, but a few odd lots were moved at steady prices.

SHEEPSKINS: Big packer sales of the last few weeks, light as they have been, were sufficiently large so that this week most packers were confined to filling commitments, and even this was difficult with supplies as short as they are. Only one packer thought it might be possible to accumulate a car for possible sale.

It was rumored that the interior selling was completed in the forefront of the week at levels in excess of \$4.50. With all types of offerings very limited, and with the quality of the interiors at their seasonal best, it seemed likely that this figure was fairly accurate. Reports from the Imperial Valley, where the selling is just getting underway, indicated that some No. 1 shearlings sold at \$2.85.

Light selling of pickled skins at around \$12 was reported. This is slightly lower than sales previously reported here, but the change is the direct result of poorer quality and not due to the slackening of demand. Dry pelts were quoted steady at 30c nominal.



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N. Y. HIDE FUTURES

MONDAY, FEBRUARY 6, 1950

	Open	High	Low	Close
Mar.	19.07b	19.80	19.25	19.70
June	18.22b	18.80	18.42	18.80
Sept.	18.15b	18.60	18.30	18.60b
Dec.	18.00b	18.45b

Closing 45 to 55 points up; sales 61 lots.

TUESDAY, FEBRUARY 7, 1950

	Open	High	Low	Close
Mar.	19.71b	20.25	19.80	20.10
June	18.66b	19.15	18.80	18.97
Sept.	18.55b	18.94	18.66	18.75b
Dec.	18.40b	18.55b

Closing 10 to 40 points up; sales 94 lots.

WEDNESDAY, FEBRUARY 8, 1950

	Open	High	Low	Close
Mar.	19.90b	20.10	20.00	20.11b
June	18.90b	18.90	18.90	18.85b
Sept.	18.70b	18.75	18.70	18.65b
Dec.	18.55b	18.50b

Closing 1 point higher to 12 down; sales 27 lots.

THURSDAY, FEBRUARY 9, 1950

	Open	High	Low	Close
Mar.	19.99b	20.15	20.00	20.10
June	18.75b	18.90	18.85	18.85b
Sept.	18.50b	18.75	18.75	18.65b
Dec.	18.55b	18.50b

Closing steady to 1 point lower; sales 18 lots.

FRIDAY, FEBRUARY 10, 1950

	Open	High	Low	Close
Mar.	19.90b	20.05	19.90	19.80b
June	18.75b	18.90	18.65	18.80
Sept.	18.50b	18.50b
Dec.	18.40b	18.35b

Closing 15 to 30 points lower; sales 9 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended Feb. 4:

	Week Feb. 4	Previous week	Cor. wk. 1949
Cured meats, pounds	20,219,000	18,230,000	25,606,000
Fresh meats, pounds	28,237,000	30,328,000	30,603,000
Lard, pounds	8,178,000	7,090,000	4,954,000

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

	Week ended Feb. 9, '50	Previous Week	Cor. week, 1949
Nat. str.	19 1/2 @ 20 1/2	19 @ 20	23 1/2 @ 25
Hvy. Tex. str.	@ 17 1/2	@ 16 1/2	@ 21
Hvy. butt.	@ 17 1/2	@ 16 1/2	@ 21 1/2
brnd'd str.	@ 17 1/2	@ 16 1/2	@ 21 1/2
Hvy. Col. str.	@ 17	@ 16 1/2	@ 20 1/2
Ex-light Tex.	@ 22 1/2	@ 22 1/2	@ 23 1/2
str.	@ 22 1/2	@ 22 1/2	@ 23 1/2
Brnd'd cows.	18 1/2 @ 19	18 1/2 @ 19	20 1/2 @ 21 1/2
Hvy. nat. cows.	18 1/2 @ 20	18 1/2 @ 20	20 1/2 @ 21 1/2
Lt. nat. cows.	23 @ 24 1/2	22 1/2 @ 24	@ 26 1/2
Nat. bulls	@ 16 1/2 n	@ 16 n	15 1/2 @ 16
Brnd'd bulls	@ 15 1/2 n	@ 15 n	14 1/2 @ 15
Calfskins, Nor.	65 @ 66	65 @ 66	@ 62 1/2
Kips, Nor. nat.	@ 42 1/2	@ 40	@ 37 1/2
Kips, Nor. brnd	@ 40	@ 37 1/2	@ 35
Slunks, reg.	@ 3.50	@ 3.50	@ 3.50
Slunks, hris.	@ 1.15	@ 1.15	@ 1.25 n

CITY AND OUTSIDE SMALL PACKERS

Nat. allwts.	19 @ 20	19 @ 20	19 @ 23
Brnd'd allwts.	18 @ 19	18 @ 19	18 @ 22
Nat. bulls	13 @ 14	13 @ 14	12 @ 13
Brnd'd bulls	12 @ 13	12 @ 13	11 @ 12
Calfskins	40 @ 45 n	40 @ 45	37 @ 40
Kips, nat.	30 @ 35 n	30 @ 35	27 @ 28
Slunks, reg.	2.50 @ 3.00	2.50 @ 3.00	@ 2.25
Slunks, hris.	75 @ 1.00	75 @ 1.00	@ 75

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Allweights	17 1/2 @ 18	10 1/2 @ 18	17 @ 19 n
Bulls	10 @ 10 1/2	10 @ 10 1/2	11 @ 12 n
Calfskins	24 @ 26	24 @ 26	25 @ 27
Kipskins	22 @ 23	22 @ 23	20 @ 22

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearls.	No. 1	2.00 @ 2.70	2.00 @ 2.70	2.00 @ 2.50
Dry pelts	@ 30	@ 30	27 @ 28 n
Horsehides, untrimd.	11.00 @ 11.25	11.00 @ 11.25	9.50 @ 9.75	

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$18.00; the average, \$16.65. Provision prices were quoted as follows: Under 12 pork loins, 41@42; 10/14 green skinned hams, 40 1/2 @ 41; 4/8 Boston butts, 33 1/2 @ 34; 16/down pork shoulders, 30; 3/down spareribs, 29 1/2 @ 30; 8/12 fat backs, 7 1/2 @ 8; regular pork trimmings, 15; 18/20 DS bellies, 18 1/2 n; 4/6 green picnics, 25 1/2; 8/up green picnics, 24.

Cottonseed Oil

P.S. loose lard was quoted at 9.12 1/2 n and P.S. lard in tierces at 10.55 n.

The closing futures quotations at New York were as follows: Mar. 13.31b, 13.41a; May 13.32b, 13.44a; July 13.29; Sept. 12.23; Oct. 12.87b, 12.90a; Dec. 12.60b, 12.65a; Jan. 12.60a. Sales totaled 153 lots.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during January 1950:

	BARROWS AND GILTS		SOWS	
	Jan. 1950	Jan. 1949	Jan. 1950	Jan. 1949
Chicago	\$15.54	\$19.74	\$12.50	\$16.40
Kansas City	15.88	20.01	12.57	16.57
Omaha	15.57	19.55	12.94	16.65
St. Louis Nat'l				
Stk. Yds.	16.17	20.72	12.51	16.32
St. Joseph	15.79	20.10	12.71	16.92
St. Paul	15.55	19.24	12.80	16.85
Sioux City	15.30	19.23	12.51	15.94

Average Weight in Pounds

	247	255	451	468
Chicago	231	247	440	458
Kansas City	248	260	446	466
Omaha				
St. Louis Nat'l	221	233	425	433
Stk. Yds.	231	245	430	448
St. Joseph	239	262	457	464
St. Paul	249	262	442	453
Sioux City				

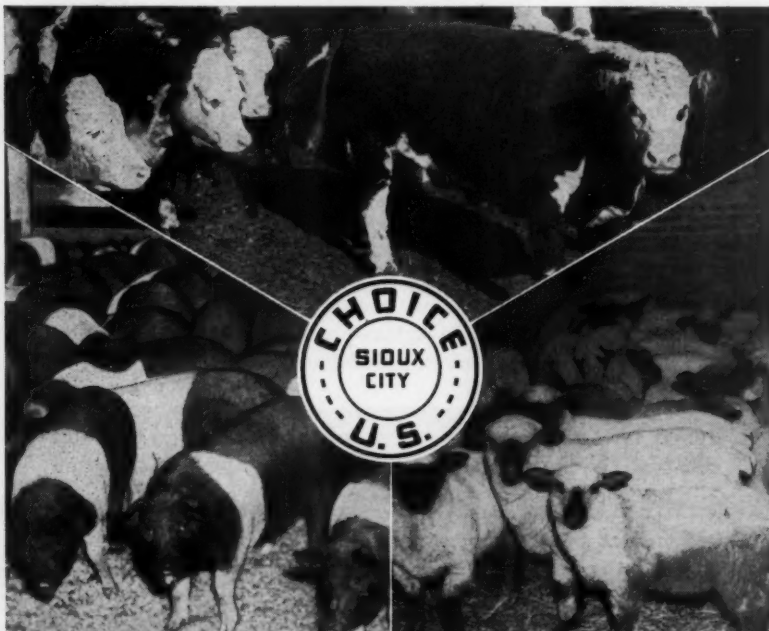
CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 4, 1950, were 5,935,000 lbs.; previous week, 5,978,000 lbs.; same week 1949, 9,542,000 lbs.; 1950 to date, 30,062,000 lbs.; same period last year, 43,294,000 lbs.

Shipments for the week ended February 4 totaled 3,906,000 lbs.; previous week, 5,527,000 lbs.; same week last year, 6,299,000 lbs.; 1950 to date, 24,470,000 lbs.; corresponding period 1949, 31,689,000 lbs.

CHANGE SHOW HOG CLASSES

The weight classification for heavy hogs entered in the 1950 International Live Stock Exposition, November 25 through December 2, has been changed, with the maximum weight limit dropping from 300 to 280 lbs., and the minimum from 271 to 261 lbs. Other weight classifications 200 to 230 lbs. and 231 to 260 lbs.



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LIVESTOCK MARKETS *Weekly Review*

Meat Production in 1949 Rose Slightly While Kill Declined

COMMERCIAL meat production for the year 1949 totaled 19,860,000,000 lbs., 2 per cent more than the 19,452,000,000 lbs. produced in 1948, but 6 per cent less than the 21,179,000,000 lbs. in 1947, according to a report by the Bureau of Agricultural Economics of the USDA. These figures include slaughter in federally inspected plants and in other wholesale and retail plants, but exclude farm slaughter. Compared with 1948, beef and pork production during 1949 showed increases of 4 and 3 per cent respectively, while veal production was down 7 per cent and mutton and lamb production was down 20 per cent.

Cattle slaughter during 1949 totaled 18,276,000 head, a decrease of 2 per cent from the 18,676,100 head in 1948. However, the 9,242,000,000 lbs. of beef produced in commercial plants during the year was 4 per cent above 8,869,000,000 lbs. in 1948. This increase in production was the result of a 31-lb. increase in the average live weight of cattle slaughtered. The 1949 average was 939 lbs.

The number of calves slaughtered during 1949 totaled 10,806,000 head, a decrease of 8 per cent from the 11,757,600 head slaughtered during 1948. Veal production totaled 1,240,000,000 lbs. in 1949, or 7 per cent less than 1,330,000,000 lbs. in 1948. The average live weight of calves slaughtered was 207 lbs., 2 lbs. heavier than during 1948.

Commercial hog slaughter during 1949 was estimated to be 64,187,000 head, 7 per cent more than the 60,016,400 head slaughtered during the preceding year. Pork production of 8,793,000,000 lbs. was up only 3 per cent from the preceding year, due to the marketing of lighter weight hogs during the year. The average live weight of hogs

slaughtered during 1949 was 242 lbs., 5 lbs. less than in 1948. Lard production for 1949 was estimated at 2,184,000,000 lbs., compared with 1,944,000,000 lbs. in 1948.

Sheep and lamb slaughter dropped to 13,346,000 head in 1949, 21 per cent less than 16,981,600 head in 1948. Output of mutton and lamb during 1949 was 585,000,000 lbs., which was 20 per cent below the 731,000,000 lbs. produced during 1948. The average live weight for 1949 was 94 lbs., the same as a year earlier.

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during November were:

	Nov. 1949 No.	Nov. 1948 No.
EXPORTS (domestic)—		
Cattle, for breeding.....	466	644
Other cattle.....	863	...
Hogs (swine).....	16	4
Sheep.....	46	6
Horses, for breeding.....	15	86
Other horses.....	93	148
Mules, asses and burros.....	1	578
IMPORTS—		
Cattle, for breeding, free—		
Canada—		
Bulls.....	246	2,210
Cows.....	1,843	...
Cattle, other, edible (dut.)—		
Canada ¹ —		
Over 700 pounds..... (Dairy, 5,044; Other, 34,029)	4,756	53,446
200-700 pounds.....	27,298	31,201
Under 200 pounds.....	3,855	2,411
Hogs—		
For breeding, free.....	108	92
Edible, except for breeding (dut.) ²	11	...
Horses—		
For breeding, free.....	49	33
Other (dut.).....	99	379
Sheep, lambs, and goats, edible (dut.).....	3,217	8,421
¹ Excludes Newfoundland and Labrador effective April 1, 1949.		
² Number of hogs based on estimate of 200 lbs. per animal.		

SALABLE LIVESTOCK AT 12 MARKETS IN JANUARY

The USDA report of January receipts at the seven leading markets:

	1950	1949
Chicago.....	154,540	156,487
Kansas City.....	117,719	128,345
Omaha.....	135,604	124,890
E. St. Louis.....	60,465	59,596
St. Joseph.....	49,355	53,667
Sioux City.....	102,598	81,437
So. St. Paul.....	77,661	74,251
*Total.....	877,942	860,156

	1950	1949
Chicago.....	9,056	10,556
Kansas City.....	8,504	6,668
Omaha.....	3,892	3,514
E. St. Louis.....	18,317	14,280
St. Joseph.....	3,663	4,696
Sioux City.....	2,491	2,487
So. St. Paul.....	50,186	51,688
*Total.....	132,741	135,075

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	1950	1949
Chicago.....	321,260	277,010
Kansas City.....	53,060	49,321
Omaha.....	246,684	223,329
E. St. Louis.....	251,928	218,367
St. Joseph.....	104,664	106,938
Sioux City.....	277,001	264,207
So. St. Paul.....	279,718	246,527
*Total.....	1,855,604	1,649,164

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	1950	1949
Chicago.....	73,701	75,233
Kansas City.....	82,377	84,558
Omaha.....	92,782	83,390
St. Joseph.....	53,286	60,290
Sioux City.....	65,631	81,647
So. St. Paul.....	38,664	58,075
*Total.....	556,297	591,877

*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

ST. LOUIS HOGS IN JANUARY

Hog receipts, weights and range of prices at National Stock Yards, E. St. Louis, Ill., reported by H. L. Sparks & Co.:

	January—	1949
Hogs received.....	294,794	257,231
Highest price.....	\$18.00	\$23.00
Lowest price.....	16.00	21.00
Average cost.....	16.17	20.72
Average weight, lbs.....	221	233

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday,
February 8, 1950, reported by the Production & Marketing
Administration:

HOGS (Quotations based on
hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul
BARROWS AND GILTS:

Good and Choice:					
120-140 lbs.	\$14.25-16.25	\$15.50-16.75	\$.....	\$.....	\$.....
140-160 lbs.	15.75-17.25	16.25-17.75	15.50-16.75	15.50-16.50	16.50-17.00
160-180 lbs.	17.00-17.85	17.25-17.85	16.50-17.25	16.25-17.25	16.75-17.00
180-200 lbs.	17.75-18.00	17.50-18.00	16.75-17.25	16.75-17.50	16.75-17.00
200-220 lbs.	17.50-18.00	17.50-18.00	16.75-17.35	16.75-17.50	16.50-17.00
220-240 lbs.	17.25-17.85	16.85-17.75	16.50-17.25	16.75-17.50	16.50-17.00
240-270 lbs.	16.50-17.60	16.35-17.25	16.00-16.75	15.75-17.25	15.50-16.50
270-300 lbs.	15.75-17.00	16.10-16.60	15.25-16.25	15.00-16.00	15.00-15.75
300-330 lbs.	15.50-16.25	15.00-16.25	14.75-15.50	14.50-15.50	14.50-15.25
330-360 lbs.	15.25-16.00	15.25-15.75	14.50-15.25	14.50-15.50	14.50-15.25
Medium:					
160-220 lbs.	15.75-17.25	16.00-17.50	16.00-17.00	15.25-17.00

SOWS:

Good and Choice:					
270-300 lbs.	15.00-15.25	15.25-15.50	14.00-14.25	13.00-14.50	14.25-14.50
300-330 lbs.	15.00-15.25	15.25-15.50	14.00-14.25	13.00-14.50	14.25-14.50
330-360 lbs.	14.75-15.25	15.00-15.25	13.75-14.00	13.00-14.50	14.25-14.50
360-400 lbs.	14.00-15.00	14.75-15.25	13.25-13.75	13.00-14.50	14.25-14.50
Good:					
400-450 lbs.	13.50-14.75	14.50-15.00	13.00-13.50	13.00-14.50	12.50-14.25
450-550 lbs.	12.50-14.00	13.50-14.75	12.50-13.25	13.00-14.50	12.50-14.25
Medium:					
250-550 lbs.	12.00-14.50	12.25-14.75	12.25-14.00	12.50-14.25

PIGS (Slaughter):

Medium and Good:					
90-120 lbs.	11.50-14.75	13.00-16.00

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	30.00-35.00	31.50-36.50	29.00-33.50	30.25-34.50	30.50-35.50
900-1100 lbs.	30.50-35.00	33.50-38.50	30.00-36.00	30.50-36.50	31.00-36.50
1100-1300 lbs.	30.50-35.00	33.50-39.00	30.00-36.00	30.50-37.00	30.50-36.50
1300-1500 lbs.	29.50-35.00	33.50-38.50	29.00-35.50	30.50-37.00	29.50-35.00
STEERS, Good:					
700-900 lbs.	24.75-30.00	25.50-33.50	24.75-29.50	24.00-30.25	23.50-31.00
900-1100 lbs.	25.00-30.50	26.00-34.00	25.00-30.00	23.75-30.50	25.00-31.00
1100-1300 lbs.	25.00-30.50	26.00-34.00	24.50-30.00	23.50-30.50	24.00-31.00
1300-1500 lbs.	24.50-29.50	25.50-34.00	24.25-29.50	23.50-30.50	24.00-30.50
STEERS, Medium:					
700-1100 lbs.	21.00-25.00	21.50-26.00	20.50-25.00	19.75-23.75	19.50-25.00
1100-1300 lbs.	21.00-25.00	21.50-26.00	20.00-24.75	19.75-23.50	19.50-25.00
STEERS, Common:					
700-1100 lbs.	18.00-21.00	20.00-21.50	18.00-20.50	18.00-19.75	17.00-19.50
HEIFERS, Choice:					
600-800 lbs.	28.50-34.00	28.00-32.00	27.00-31.00	26.50-29.50	28.00-31.00
800-1000 lbs.	28.00-33.00	28.50-34.00	27.00-32.00	26.50-29.50	28.00-31.00
HEIFERS, Good:					
600-800 lbs.	24.50-28.50	24.00-28.50	23.50-27.00	22.50-26.50	23.50-28.00
800-1000 lbs.	24.00-28.00	24.25-28.50	23.50-27.00	22.50-26.50	23.50-28.00
HEIFERS, Medium:					
500-900 lbs.	20.00-24.50	21.25-24.25	19.50-23.50	18.25-22.50	18.50-23.50
HEIFERS, Common:					
500-900 lbs.	17.00-20.00	19.00-21.25	17.00-19.50	17.00-18.25	16.50-18.50
COWS (All Weights)					
Good	17.50-19.00	18.25-21.00	17.25-19.00	17.00-18.25	16.50-18.00
Medium	16.50-17.50	16.75-18.25	16.25-17.25	16.25-17.00	15.50-16.50
Common	15.50-16.50	15.75-17.00	15.75-16.25	15.25-16.25	14.50-15.50
Can. & cut.	12.00-15.50	12.50-16.00	13.50-13.75	13.75-15.25	13.00-14.50
BULLS (Yrs. Excl.), All Weights					
Beef, good	18.00-19.50	18.50-21.00	18.00-18.50	17.00-18.00	18.00-18.00
Sausage, good	18.00-19.75	21.00-22.00	18.00-19.00	18.00-20.00	20.00-21.00
Sausage, medium	17.25-18.00	19.75-21.00	17.00-18.00	17.00-18.00	18.50-20.00
Sausage, cut. & com.	15.50-17.25	16.00-19.75	14.50-17.00	16.00-17.00	16.00-18.50
VEALERS, All Weights:					
Good & choice	27.00-36.00	30.00-33.00	27.00-30.00	26.00-29.00	25.00-32.00
Com. & med.	19.00-27.00	24.00-30.00	19.00-27.00	20.00-26.00	17.00-25.00
Cull, 75 lbs. up.	13.00-19.00	20.00-24.00	13.00-19.00	16.00-20.00	13.00-17.00
CALVES (500 lbs. down):					
Good & choice	24.00-26.00	26.00-30.00	22.00-26.00	21.50-24.50	21.00-23.00
Com. & med.	17.00-24.00	18.00-26.00	16.00-22.00	16.50-21.50	17.00-21.00
Cull	12.00-17.00	16.00-18.00	12.00-16.00	14.50-16.50	13.00-17.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice	23.25-25.75	24.50-26.15	23.75-24.75	22.00-25.00	21.50-25.50
Med. & good	21.50-24.00	23.00-25.25	21.00-23.50	21.25-23.75	21.75-24.50
Common	18.00-21.25	20.00-23.00	17.75-20.75	20.50-21.00	17.50-21.50

EWES (Wooled):					
Good & choice	9.25-12.00	11.50-13.50	11.50-12.75	12.25-14.00	12.00-13.50
Com. & med.	8.00-10.50	10.00-12.00	9.50-11.25	9.50-12.00	9.00-11.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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\$
10 16.50-17.00
15 16.75-17.00
20 16.75-17.00
25 16.50-17.00
30 16.50-17.00
35 15.50-16.50
40 15.00-15.75
45 14.50-15.50
50 14.50-15.50

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25 25.00-32.00
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21 21.00-23.00
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12 12.00-13.50
9 9.00-11.75

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TI, O.

AGE

1, 1950

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FERRIS HICKORY SMOKED HAM & BACON

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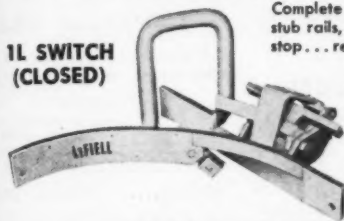
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LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended January 28 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B1 Dressed	Good Handyweights
Toronto	\$21.34	\$29.53	\$26.10	\$26.20
Montreal	22.50	29.05	26.60	22.55
Winnipeg	21.00	28.50	24.02	24.00
Calgary	21.90	20.40	23.55	23.82
Edmonton	21.30	22.30	24.60	23.55
Pr. Albert	20.00	20.00	23.35	20.50
Moose Jaw	19.75	19.50	23.35	20.50
Saskatoon	19.00	24.75	23.35	20.50
Regina	18.55	23.00	23.35	20.50
Vancouver	21.25	22.00	24.60	20.50

*Dominion government premiums not included.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending February 4, 1950:

CATTLE	Week ended Feb. 4	Prev. week	Cor.
Chicago	20,156	20,940	19,963
Kansas City	16,978	17,142	25,309
Omaha	18,532	19,570	21,305
East St. Louis	8,303	8,516	8,516
St. Joseph	8,221	9,525	6,788
Sioux City	3,135	2,705	5,018
Wichita	6,564	6,348	7,024
New York & Jersey City	3,795	4,666	6,063
Okla. City	4,257	3,650	7,802
Cincinnati	7,905	7,479	8,745
Denver	14,959	14,721	12,726
St. Paul	3,536	3,543	2,947
Milwaukee	110,341	110,289	142,085

HOGS	Week ended Feb. 4	Prev. week	Cor.
Chicago	37,659	48,774	47,071
Kansas City	9,131	9,450	9,845
Omaha	50,448	62,270	44,983
East St. Louis	8,221	30,907	30,907
St. Joseph	23,278	24,832	24,832
Sioux City	38,055	29,444	29,444
Wichita	7,536	8,221	3,367
New York & Jersey City	42,940	41,702	31,455
Okla. City	10,685	13,938	12,349
Cincinnati	12,138	12,007	19,439
Denver	12,651	13,584	15,893
St. Paul	49,300	55,506	40,076
Milwaukee	5,661	5,849	5,282
Total	209,638	307,959	314,943

SHEEP	Week ended Feb. 4	Prev. week	Cor.
Chicago	6,801	8,255	6,698
Kansas City	10,185	13,686	12,743
Omaha	10,465	11,353	14,911
East St. Louis	8,934	6,653	6,653
St. Joseph	7,715	6,882	5,375
Sioux City	1,009	2,581	3,274
Wichita	34,201	37,340	38,130
New York & Jersey City	1,082	2,792	2,466
Okla. City	522	175	333
Cincinnati	8,781	8,648	16,247
Denver	6,813	9,198	4,197
St. Paul	915	1,077	542
Milwaukee	98,063	101,987	124,193

Total 98,063 101,987 124,193
*Cattle and calves
†Federally inspected slaughter, including direct.
‡Stockyard sales for local slaughter.
§Stockyard receipts for local slaughter, including direct.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, Feb. 9:

CATTLE:	Steers, com. to med.	\$22.00@25.00
	Helpers, med.	21.00@23.50
	Cows, med. & gd.	18.00@19.75
	Cows, com.	16.00@17.75
	Cows, can. & cut.	13.75@15.75
	Bulls, med. & gd.	19.00@20.50
CALVES:	Vealers, gd. & ch.	\$32.50@34.00
	Calves, med. & gd.	26.00@32.00
HOGS:	Gd. & ch., 200-265	\$18.00@18.50
	Sows, gd.	12.00@13.00

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, February 9:

CATTLE:	Steers, gd. & ch.	\$27.25@29.00
	Steers, med. & gd.	22.25@24.50
	Helpers, com. & med.	19.00@22.00
	Cows, gd.	17.50@19.00
	Cows, com. & med.	14.50@17.00
	Cows, can. & cut.	11.50@14.50
	Bulls, gd.	21.00@22.00
	Sausage bulls, gd.	19.50@20.50
CALVES:	Vealers, gd. & ch.	\$29.00@34.00
	Com. & med.	30.00@29.00
	Culls	14.00@20.00
HOGS:	Gd. & ch., 180-240	\$17.75@19.25
	Sows, 400/down	14.50@14.75
SHEEP:	Woolled lambs, gd.	\$25.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS	Cattle	Calves	Hogs	Sheep
Feb. 2	3,854	441	13,651	4,438
Feb. 3	1,114	248	9,537	2,072
Feb. 4	282	44	2,458	39
Feb. 6	12,195	418	14,328	6,846
Feb. 7	6,851	420	15,130	3,709
Feb. 8	8,272	333	12,651	4,211
Feb. 9	3,000	200	5,500	5,000

*Week so far 30,318 1,371 50,009 19,765
Week ago 31,544 1,816 58,477 15,456
1949 33,321 2,456 69,203 15,238
1948 32,486 3,244 41,611 17,911
*Including 350 cattle, 12 calves, 9,641 hogs and 2,369 sheep direct to packers.

SHIPMENTS	Cattle	Calves	Hogs	Sheep
Feb. 2	1,548	27	3,487	1,906
Feb. 3	1,138	50	3,513	1,962
Feb. 4	139	...	299	...
Feb. 6	2,898	61	3,975	3,138
Feb. 7	2,798	36	4,418	1,219
Feb. 8	2,800	50	2,500	2,000
Feb. 9	1,000	25	2,000	2,000

Week so far 9,486 172 12,893 8,330
Week ago 10,302 136 12,095 8,928
1949 12,718 412 5,814 7,238
1948 9,584 513 4,707 6,105

FEBRUARY RECEIPTS

	1950	1949
Cattle	42,596	52,886
Calves	2,496	3,751
Hogs	93,013	102,900
Sheep	27,638	24,817

FEBRUARY SHIPMENTS

	1949	1950
Cattle	15,034	20,813
Hogs	22,995	9,501
Sheep	13,385	11,432

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Feb. 9:

	Week Ended Feb. 9	Prev. week
Packers' purch.	30,959	45,769
Shippers' purch.	15,756	16,197
Total	46,715	61,966

CANADIAN KILL

Inspected slaughter in Canada, week ended January 28:

CATTLE	Week Ended Jan. 28	Same Week Last Year
Western Canada	11,282	11,216
Eastern Canada	13,809	11,986
Total	25,091	23,192

HOGS	Week Ended Jan. 28	Same Week Last Year
Western Canada	32,127	30,645
Eastern Canada	53,734	42,914
Total	85,861	73,559

SHEEP	Week Ended Jan. 28	Same Week Last Year
Western Canada	3,088	2,641
Eastern Canada	3,009	4,332
Total	6,737	6,973

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended February 4:

CATTLE	Salable	426	856	884	502
Total (incl. direct)	4,194	4,374	24,841	20,412	
PREVIOUS WEEK:	Salable	500	698	780	498
Total (incl. direct)	4,479	4,197	23,708	26,602	

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending February 2:

Cattle Calves Hogs Sheep				
Los Angeles...	5,800	1,025	2,200	10
No. Portland...	1,535	235	1,150	359
San Francisco...	1,000	25	1,750	209

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• A. L. THOMAS, Washington, D. C.



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HUNTERIZED SMOKED AND CANNED HAM

STOCK

the Chicago
current and

Hogs Sheep
13,651 4,436
9,537 2,072
2,458 50
14,328 6,546
15,139 3,799
12,651 4,511
8,500 5,000

50,609 19,765
18,477 15,456
20,203 15,526
11,611 17,911
12 calves
per direct to

Hogs Sheep
3,497 1,808
3,513 1,862
239
3,975 3,120
4,418 1,219
2,500 2,000
2,000 2,000

2,893 8,330
2,095 5,928
5,814 7,239
4,707 6,105

1949
52,886
3,751
102,498
24,817

1960
20,813
9,591
11,482

PACKAGES

ed at Chi-
r, Feb. 9:
ed Prev.
week
45,788
16,197
61,986

KILL

r in Can-
uary 23:

Same Week
Last Year
11,216
11,036
23,152

30,645
42,914
73,559

2,641
4,332
6,973

REIPTS

le live-
ity and
market
bruary 4:
Hogs Sheep
884 562
1,841 20,412
790 456
1,708 26,092
street.

ESTOCK

cific Coast
uary 2:
Hogs Sheep
2,200 10
1,150 350
1,750 200

1, 1950

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 4, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 6,914 hogs; Swift, 2,310 hogs; Wilson, 3,902 hogs; Agar, 5,384 hogs; Shippers, 15,847 hogs; Others, 10,449 hogs.
Total: 20,156 cattle; 1,986 calves; 15,506 hogs; 8,861 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 2,735 439 1,626 1,850
Cudahy ... 1,989 495 1,450 1,206
Swift ... 1,989 591 2,677 3,148
Wilson ... 1,565 305 1,518 2,039
Central ... 1,858
Others ... 4,476 5 1,860 1,942
Total ... 15,203 1,775 9,131 10,185

OMAHA

Cattle & Calves Hogs Sheep
Armour ... 5,079 13,803 8,338 3,759
Cudahy ... 4,409 8,338 2,347
Swift ... 4,300 6,909 1,712
Wilson ... 2,740 5,310 1,318
Eagle ... 28
Greater Omaha ... 161
Hoffman ... 63
Rothchild ... 507
Zoch ... 88
Knap ... 1,057
Merchants ... 72
Midwest ... 32
Others ... 12,042
Total ... 18,505 47,302 9,136

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 2,514 253 8,526 6,682
Armour ... 2,291 265 8,668 2,252
Others ... 4,317 141 3,009 3,142
Total ... 9,122 689 20,203 12,076
Does not include 5,675 hogs bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Cudahy ... 3,561 10 12,838 2,154
Armour ... 2,564 11 10,950 2,994
Swift ... 2,018 4 6,221 1,748
Others ... 228 6
Shippers ... 8,834 20,199 300
Total ... 17,205 25 50,214 7,196

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,325 399 6,683 1,609
Guggenheim ... 236
Dunn ... 81 22
Ostertag ... 115 802
Sandflower ... 18 29
Pioneer ...
Excel ... 961
Others ... 1,808 549 52
Total ... 4,589 399 8,085 1,661

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 1,390 121 908 115
Wilson ... 1,456 109 871 947
Others ... 209 662
Total ... 3,055 230 2,436 1,062
Does not include 473 cattle, 37 calves and 8,249 hogs bought direct.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour ... 331 227
Cudahy ... 354
Swift ... 145 120 230
Wilson ... 432
Acme ... 343 1
Atlas ... 101 271
Conant ... 242 40 365
Harman ... 180
Laur ... 58 47 809
Culson ... 69
United ... 283 6 206
Others ... 3,096 694 233
Total ... 5,623 908 2,141

DENVER

Cattle Calves Hogs Sheep
Armour ... 1,011 10 2,122 5,013
Swift ... 1,208 76 3,683 3,872
Cudahy ... 1,000 61 2,860 1,075
Wilson ... 770
Others ... 3,297 197 3,646 468
Total ... 7,282 254 11,811 10,428

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 463 428 1,750 696
Swift ... 666 252 1,022 1,172
Blue ...
Bonnet ... 265 17 298
City ... 304 1 184
Rosenthal ... 48
Total ... 1,098 746 3,224 1,868

CINCINNATI

Cattle Calves Hogs Sheep
Gall's ... 332
Kahn's ... 849
Lohrey ...
Meyer ... 123
Schlatter ... 35 123 108
National ... 163 2
Others ... 2,147 763 13,091 76
Total ... 2,345 888 14,540 516
Does not include 1,342 cattle and 10 hogs bought direct. Market shipments for the week were 28 cattle, 154 calves and 1,998 hogs.

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 3,562 3,469 15,503 1,620
Bartusch ... 872
Cudahy ... 865 1,270 979
Rifkin ... 856 108
Superior ... 1,724
Swift ... 5,267 4,048 25,471 1,821
Others ... 1,813 4,559 8,326 2,393
Total ... 14,959 14,054 49,300 6,813

TOTAL PACKER PURCHASES

Week ended Feb. 4* Prev. week 1949†
Cattle ... 119,752 114,934 153,521
Hogs ... 271,893 288,627 356,680
Sheep ... 67,802 69,876 100,346
*Does not include E. St. Louis.
†Does not include E. St. Louis or St. Joseph.
‡Does not include Los Angeles.

CORN BELT DIRECT TRADING

Des Moines, Ia., February 9.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:

160-180 lb. ... \$15.35@17.00
180-240 lb. ... 16.35@17.40
240-300 lb. ... 15.25@17.30
300-360 lb. ... 14.75@16.30

Sows:

270-360 lb. ... \$14.00@14.90
400-550 lb. ... 12.25@14.00

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Feb. 3.	50,000	39,000
Feb. 4.	41,500	41,000
Feb. 5.	45,000	54,000
Feb. 6.	40,000	54,000
Feb. 7.	38,000	36,500
Feb. 8.	42,000	45,500

LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Feb. 4.	212,000	485,000	162,000
Jan. 28.	217,000	542,000	161,000
1949	242,000	512,000	200,000
1948	219,000	456,000	242,000
1947	209,000	372,000	214,000

HOGS AT 11 MARKETS, Wk. Ended:

	Cattle	Hogs	Sheep
Feb. 4.	400,000	441,000	411,000
Jan. 28.	441,000	411,000	377,000
1949	411,000	377,000	290,000
1948	411,000	377,000	290,000
1947	411,000	377,000	290,000

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Feb. 4.	152,000	333,000	98,000
Jan. 28.	154,000	383,000	100,000
1949	172,000	365,000	122,000
1948	155,000	335,000	151,000
1947	198,000	248,000	151,000

STAINLESS STEEL MEAT TRUCK No. 9



Capacity 225 lbs. Weight 36 lbs. Ruggedly constructed for lifetime service of 16 gauge sanitary stainless steel. Inside surfaces are highly polished and seamless. Corners are generously rounded; maintained sparkling clean with minimum labor. Larger models available with capacities of 500 lbs., 800 lbs., 1200 lbs. Write for descriptive literature.

STAINLESS STEEL MEAT TUB No. 96



Sanitary, lifetime Meat Tub for modern plants. All parts are stainless steel. Inside surfaces are highly polished and seamless. Capacity 100 lbs. Weight 24 lbs.

STAINLESS STEEL TRIMMING TABLES



Ruggedly constructed for lifetime wear of 14 gauge stainless steel. Stocked in all standard lengths.

Fully Approved by Health Authorities

Dealers' Inquiries Invited

Manufactured by
THE STANDARD CASING CO., Inc.
121 Spring Street
New York 12, N. Y.

STANcase
STAINLESS STEEL
EQUIPMENT

DIANA DICING MACHINE

Reduces Production Costs

of STEW MEATS
BACK FAT CUTTING
HEAD CHEESE CUTTING
AND OTHER SPECIALTIES

Cuts FATS — RAW and
BOILED BEEF — LAMB —
VEAL — PORK
and OTHER FOODS



In Uniform Cubes from 3/16" to 1 1/4". Also cut plates 1 1/2" sq. from 1/16" up, and strips up to 5" in length. Capacity up to 1800 lbs. per hour. Many prominent PACKERS and CANNERS are satisfied users of the Diana Dicing Machine.

WRITE FOR CURRENT LITERATURE WHICH INCLUDES NEW MATADOR GRINDER AND MEAT MOLD AND PRESS FOR MAKING CHIP AND WAFER STEAKS

Also Distributors of Kaufman SOLINGEN Brand Butcher Tools

C. E. DIPPEL & COMPANY, Inc.
126 Liberty St. New York 6, N. Y.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses:
Week ending Feb. 4, 1950..	13,050
Week previous	11,957
Same week year ago.....	15,820

COW:

Week ending Feb. 4, 1950..	1,362
Week previous	1,932
Same week year ago.....	2,594

BULL:

Week ending Feb. 4, 1950..	528
Week previous	837
Same week year ago.....	650

VEAL:

Week ending Feb. 4, 1950..	14,216
Week previous	14,975
Same week year ago.....	7,890

LAMB:

Week ending Feb. 4, 1950..	40,652
Week previous	30,042
Same week year ago.....	64,287

MUTTON:

Week ending Feb. 4, 1950..	1,115
Week previous	545
Same week year ago.....	3,197

HOG AND PIG:

Week ending Feb. 4, 1950..	11,853
Week previous	12,336
Same week year ago.....	3,705

PORK CUTS:

	Pounds
Week ending Feb. 4, 1950..	3,054,292
Week previous	1,254,780
Same week year ago.....	2,875,949

BEEF CUTS:

Week ending Feb. 4, 1950..	107,861
Week previous	82,955
Same week year ago.....	116,434

VEAL AND CALF CUTS:

Week ending Feb. 4, 1950..	7,179
Week previous	8,754
Same week year ago.....	3,634

LAMB AND MUTTON CUTS:

Week ending Feb. 4, 1950..	6,140
Week previous	5,488
Same week year ago.....	8,799

BEEF CURED:

Week ending Feb. 4, 1950..	14,193
Week previous	25,003
Same week year ago.....	11,300

PORK CURED AND SMOKED:

Week ending Feb. 4, 1950..	1,071,323
Week previous	815,065
Same week year ago.....	1,257,564

LARD AND PORK FATS:†

Week ending Feb. 4, 1950..	85,225
Week previous	215,063
Same week year ago.....	367,295

LOCAL SLAUGHTER

CATTLE:	Carcasses
Week ending Feb. 4, 1950..	6,564
Week previous	6,348
Same week year ago.....	7,924

CALVES:

Week ending Feb. 4, 1950..	8,569
Week previous	8,286
Same week year ago.....	7,489

HOGS:

Week ending Feb. 4, 1950..	42,940
Week previous	41,702
Same week year ago.....	31,455

SHEEP:

Week ending Feb. 4, 1950..	34,201
Week previous	37,340
Same week year ago.....	35,130

COUNTRY DRESSED MEATS

VEAL:	
Week ending Feb. 4, 1950..	5,905
Week previous	6,003
Same week year ago.....	6,170

HOG:

Week ending Feb. 4, 1950..	34
Week previous	66
Same week year ago.....	49

LAMB AND MUTTON:

Week ending Feb. 4, 1950..	57
Week previous	62
Same week year ago.....	62

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended February 4 was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City.....	6,564	8,569	42,940	34,201
Baltimore, Philadelphia	5,336	1,138	29,877	1,234
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	10,939	2,513	63,396	4,182
Chicago, Elburn	22,061	3,555	77,405	11,680
St. Paul-Wisc. Group ¹	22,688	30,930	105,953	7,271
St. Louis Area ²	11,224	4,474	63,068	11,418
Sioux City	8,700	89	37,238	7,447
Omaha	18,620	808	54,003	14,283
Kansas City	14,878	2,430	38,339	10,891
Iowa and So. Minn. ³	15,639	5,553	202,742	32,521
SOUTHEAST⁴	3,681	1,077	30,024	...
SOUTH CENTRAL WEST⁵	16,396	3,466	55,350	17,679
ROCKY MOUNTAIN⁶	8,430	616	15,057	10,594
PACIFIC⁷	15,743	4,208	36,657	20,216
Grand total	180,909	69,516	851,968	182,021
Total week ago	187,546	66,365	929,121	196,097
Total year ago	199,813	73,423	817,054	222,237

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

SOUTHEASTERN RECEIPTS
Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended February 3, were:

	Cattle	Calves	Hogs
Week ended February 3.....	1,186	394	19,251
Week previous	1,763	785	21,534
Cor. week last year.....	982	551	15,181

See Our Exhibit at the WSMFA Convention—Booth G-5

TRY THIS FORMULA—for More Sales!

• DUTCH LOAF

- 55 lbs. Pork trimmings fairly lean (grind through $\frac{3}{8}$ " plate)
- 15 lbs. Bacon ends (grind through $\frac{3}{8}$ " plate)
- 25 lbs. Veal trimmings (grind through $\frac{3}{8}$ " plate)
- 5 lbs. Hog livers (grind through $\frac{3}{8}$ " plate)
- 12 lbs. Nonfat dry milk solids (grind through $\frac{3}{8}$ " plate)
- 1 qt. Cure (formula, page 51. "Improving Meat Products")
- 4 lbs. Salt
- 4 lbs. Fresh onions (grind through $\frac{3}{8}$ " plate)
- 8 ozs. White pepper
- 8 ozs. Worcestershire sauce
- 2 ozs. Marjoram
- 2 ozs. Ground sage
- 2 ozs. Fresh garlic (chopped fine)

Place hog livers, veal, bacon ends and onions in silent cutter, adding shaved ice and nonfat dry milk solids alternately, a little at a time, until all nonfat dry milk solids has been used. When chopped almost fine enough add seasoning and pork. This emulsion should appear not nearly as fine as emulsion for frankfurters. Only enough ice should be incorporated to make a fairly stiff emulsion.

Stuff into cooking molds, cook at 160°F. until inside temperature is 155°F. Chill until loaves are thoroughly set. Can be wrapped or stuffed into cellulose casings.

You'll Find That

NONFAT DRY MILK SOLIDS

- Enhances Flavor
- Improves Color
- Improves Texture
- Binds the Meat
- Prevents Crumbling
- Improves Slicing
- Increases Food Value
- Wins Customer Preference

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MAKES THE DIFFERENCE

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NEW DELUXE MODEL ACE FROZEN MEAT SLICER



If you are now breaking frozen meat blocks by hand prior to grinding, the ACE will cut labor costs.

If you are thawing frozen meat prior to grinding, the ACE will save you money by eliminating shrinkage.

The ACE requires small floor space — approximately 2 ft. by 3½ ft.

Table size 21 in. by 35 in.

Space under knife 13 in.

Throat width 21 in.

THE DELUXE MODEL NOW INCLUDES:

1. Stainless Table Top
2. Guard shields around knife
3. Removable guards around table
4. New simplified feeding device (not shown in picture)
5. Anti-Friction bearings

PLUS ITS REGULAR FEATURES
SLICING CAPACITY — 3000 LBS.
FROZEN MEAT PER HOUR

NO INCREASE IN PRICE

\$65000 FOB Chicago
Motor Extra

PROMPT DELIVERY

The ACE Requires only a 1 h.p. motor for efficient operation.
Motor price on request.

E. G. JAMES CO.

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HARRISON 7-9062, CHICAGO 4, ILL.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.



We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Lard and Rendering

- 1585—EXPELLER: Anderson, Super-Duo, complete, first class condition.
1587—PUMP: Lard or Grease, Deming, 3 HP motor. \$ 100.00
1588—COOKERS: (3) Albright-Neil, 4x10, complete with crackling pans, traps, etc. 20 HP motor, ea. 1450.00
1123—COOKER: JORDAN, 4x10, (New), 20 HP motor and starter. 3000.00
1419—PUMP: Lard, Anco, Motor Drive Rotary, 1 HP motor. 240.00
1277—PRESS: Hydraulic, 300 Ton, Albright-Neil, with pump, guaranteed A-1 condition, 2 years old. 2200.00

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- 1563—SAUSAGE STUFFER: Randall, 200#, only used 2 years. \$ 425.00
1283—STUFFER: Albright-Neil, 500# cap, good condition. 675.00
9041—SAUSAGE STUFFER: Globe, 200#, used only few months, like new. 750.00
1297—STUFFERS: Globe (2), approx. 400#, Harrington measuring device and nozzles, only slightly used, ea. 900.00
1296—MEAT MIXER: Globe Vacuum, 1000#, with motor equipped with steam jacket for 100# pressure, slightly used. 1500.00
1149—SMOKE UNIT: Lipton, Model #10, like new. 850.00
1333—MOLDS: (365) Stainless Steel, Anco, Model L-12, ea. 5.00
1105—LOAF PANS: (11) Aluminum Wear, 6#, with sliding lid, like new, ea. 1.35
1147—SILENT CUTTER: Buffalo 40-B, 300# cap., non-emptying, complete with motor, guaranteed. 2000.00
1129—SILENT CUTTER: Buffalo #40, complete with motor, excellent cond. 1300.00
1581—SLICER: U. S. Heavy Duty, Model #3, Ser. #131, shingling conveyor, stainless conveyor belt. 2100.00
1509—SLICERS: Dried Beef (2), 3 HP Motors, ea. 450.00
1582—RIND MASTER: Dohme & Nelke #106. Bids requested

Meat Canning Equipment

- 1383—MEAT CUBERS: (3) New, for cubing pork, beef, chicken, etc. Original cost \$2,600.00, in original crates, ea. \$1150.00
1440—COMPLETE BAKED FOOD LINE, with exception of kettles and retorts, details on request.
1564—RETORTS: (4) Vance & Backer, horizontal square type, 40# steam pressure, good condition, ea. 900.00
1384—FILLER: M & S stainless steel, adjustable. 2450.00
1299—DICER: Urschel, Model B, with knives and motor. 750.00

Miscellaneous

- 1578—AMMONIA PIPE: 8,000' 2". 12c ft.
1561—WALK-IN COOLER: 8'x9'x13', with compressor coils inside. \$ 500.00
1292—COOLERS (2) WALK-IN, 12'x12', with motor refrigeration unit, ea. 4000.00
1071—CURING VATS (108) 1500# Oak, excellent condition, ea. 9.50
1134—TROLLEYS (500) New, galvanized hindquarters, ea. .70
1332—FLAKE ICERS: (2) DER #10, York Freon, ea. 900.00
1445—KETTLE: Steam Jacketed, Lee, stainless, 40 gal. 150.00
1329—FLOW MASTER KOM-BI-NATOR: K-500, with 10 HP motor, used less than 30 days. Bids requested
1322—HAIR BALING PRESS: (New) Continuous, Heavy Duty, 15 HP motor. Bids requested
1286—FRESH CASING CLEANING UNITS (2)
1340—PAPER BALER: Economy, Model 45R, hand operated, like new. 350.00
9829—BARREL WASHER: Albright-Neil, suitable drums, slightly used. 1300.00

BARLIANT AND COMPANY

1401 W. Pershing Rd. (39th St.)
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FRontier 4-6900

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NEW, USED, & REBUILT EQUIPMENT
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Manufacturer's Representative

We have six territories open for men with following, to sell our line of cotton stockinettes, ham bags, shrouds, etc. No objection to other non-competitive line. Protected territories. Good commission. State exact territory you are now covering in first letter. Apply to

W-488, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

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ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS 18. Pittcock and Associates, Glen Riddle, Pennsylvania.

WANTED: Silent cutter. Self unloading type, 300-350 lb. capacity in good shape. Also stuffer 300-400 lb. capacity in good shape. Air compressor for stuffer size. Donald Schaeffer, 3106 Ludlow Road, Shaker Heights, Ohio.

PLANTS FOR SALE & WANTED

PROVISION PLANT

Location—midtown Manhattan, New York. One floor operation, 25 x 116. Fully equipped, 4 double smokehouses, 3 coolers, 1 freezer, separate Freon unit compressors.

FS-516,

THE NATIONAL PROVISIONER

11 East 44th St., New York 17, N. Y.

PORK PACKING PLANT

In heart of meat packing district in Detroit, Michigan. Established over 20 years, curing, rendering, etc. Fully equipped. Handling 250 hogs weekly. \$20,000 will handle. FS-517, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Fully Equipped Sausage Factory

In Trenton, New Jersey; 15,000 sq. ft.; A-1 condition. B.A.I. inspection, railroad siding, 2,000 sq. ft. of coolers. Fully equipped and ready for immediate possession. FS-468, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To buy or rent, medium sized packing plant. Give all details. PW-518, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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in straight or mixed cars, to be handled on a CONSIGNMENT

basis by long established New York wholesale distributor with excellent reputation and outstanding trade and bank references. All replies held in strictest confidence.

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11 East 44th St., New York 17, N. Y.

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407 SO. DEARBORN ST., CHICAGO 5, ILL.

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BOILERS LIKE NEW

- 2—Kewanee, 60 HP, 125# WP, built 1942; equipped for gas firing, complete with all controls and fittings.
1—Erie City, 75 HP, 100# WP, built 1942; equipped as above. NEVER FIRED.

The above units will pass any inspection, and are just as good as new. All ASME code built.

STOCKYARD IRON CO.
1208 PENNSYLVANIA ST.
MEMPHIS, TENN.

MEAT PACKERS—ATTENTION

- 2—Anco #281 Grease Pumps, M. D.
1—Anco Continuous Screw Cracking Press, installed one year.
1—Enterprise #166 Meat Grinder, belt driven.
1—Steel 2,000 gal., jack, O.T., agit. Kettle
12—Stainless Jacketed Kettles, 30, 40, 60, 80 gallon.
30—Aluminum Jacketed Kettles, 20, 40, 60, 80, 100 gallon.
Used and rebuilt Anderson Expellers, #1, RR, Du and Super Duo.
1—Cleveland Meat Grinder, type 7B-B, 15 HP Motor.
1—Anco 3'x6' and 1—Anco 4'x9' Lard Rolls. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

Consolidated Products Company, Inc.
14-19 Park Row New York 7, N. Y.
Phone—BARclay 7-0600

REBUILT REFRIGERATING EQUIPMENT

- 1—6½x8½ Vilter compressor complete with forced feed lubrication and V groove fly wheel. \$1050.00
1—7x7 Vilter compressor complete with 25 horse power motor. 750.00
1—4½x4½ Vilter compressor complete with 15 horse power three phase motor and V belt drive. 600.00
1—4x4 Vilter compressor complete with 10 horse power three phase motor and V belt drive. 500.00
1—4x4 York self contained unit—compressor, condenser, and motor. 650.00
1—York brine spray floor type unit cooler 4 ton capacity. 250.00
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FOR SALE: Steam turbo-generator unit consisting of Murray steam turbine serial No. 1236, 222 H.P., 150 K.W., steam pressure 240 p.s.i., 60° F. superheat, with bleeder for processing steam at 60 p.s.i. and C. H. Wheeler Company shell and tube condenser, also electric condensate pump for 28" vacuum. This is connected by herringbone reducing gear to Ideal Electric Company Alternator type S.A.I. 150 K.W., KVA 187, 80% P.F., R.P.M. 1200, cycle 60, phase 3, volts 240, serial No. 88776, continuous temperature rating 40° C. Exciter is direct connected, K.W. 3, volts 125, amperes 24. Switchboard includes oil switch, voltage regulator, synchroscope, K.W. meter, ammeter, and voltmeter.

Equipment has been in continuous operation since 1936 except during past two years operated as stand-by.

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REPRESENTATIVE desires hams, bacon, pork
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To call on locker plants and small slaughterers in
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W-510, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: High-grade, old established
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facturing sausage under federal inspection, seeks
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SAUSAGE MAKER: Interested in an experienced
sausage maker for a plant in northeastern Michigan.
Must have references. W-515, THE NATIONAL
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WANTED: Beef cooler man with full knowledge of
beef, veal and lamb operations. Must be able to
break up cattle. Write qualifications and references
to W-504, THE NATIONAL PROVISIONER, 407
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DRY RENDERING plant wants man at once to
manage dry rendering plant and territory in Illi-
nois handling animals, shop fats, etc. W-558, THE
NATIONAL PROVISIONER, 407 S. Dearborn St.,
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SAUSAGE FOREMAN: Interested in an experienced
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Brasos Street, San Antonio, Texas.

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packing plant, invoicing, shipping, cost records, cut-
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